User Instructions, Installation, maintenance for

• COOKERS •

Majestic • Professional • Quadra

Cookers characteristics

These warnings refer to different models of cookers.
Be sure that you have correctly identified the model that you possess (see the data plate).

MODEL	DIMENSIONS
UP60	23 5/8” (W) x 23 5/8” (D) x [33 15/32”- 35 53/64“] (H)
UP70	27 9/16” (W) x 23 5/8” (D) x [33 15/32”- 35 53/64“] (H)
UM70	27 9/16” (W) x 27 9/16” (D) x [34 1/4”- 36 20/32”] (H)
UP76	29 7/8” (W) x 23 5/8” (D) x [33 15/32” - 35 53/64”] (H)
UM76	29 7/8” (W) x 27 9/16” (D) x [34 1/4”- 36 20/32”] (H)
UP90, UPD90, UQDC90	35 7/16” (W) x 23 5/8” (D) x [33 15/32”- 35 53/64”] (H)
UM90	35 7/8” (W) x 27 9/16” (D) x [34 1/4”- 36 20/32”] (H)
UPD100, UQDC100	39 3/8” (W) x 23 5/8” (D) x [33 15/32”- 35 53/64”] (H)
UMD100	39 3/8” (W) x 27 9/16” (D) x [34 1/4”- 36 20/32”] (H)
UP120, UPD120	47 1/4” (W) x 23 5/8” (D) x [33 15/32”- 35 53/64”] (H
UM120, UMS120	47 7/8” (W) x 27 9/16” (D) x [34 1/4”- 36 20/32”] (H)
UP150	59 1/16” (W) x 23 5/8” (D) x [33 15/32”- 35 53/64”] (H)
UM150	59 1/2” (W) x 27 9/16” (D) x [34 1/4”- 36 20/32”] (H)

cod. I/301/89

11/2009

IMPORTANT - PLEASE READ AND FOLLOW

- *Before beginning, please read these instructions completely and carefully.*
- *Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty.*
- *Please observe all local and national codes and ordinances.*
- *Please ensure that this product is properly grounded.*
- *The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.*



Warning!
- This range can tip. Injury to persons could result.
- Install anti-tip device shipped with range.
-See Installation Instructions

IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE.
READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.
OBSERVE ALL GOVERNING CODES AND ORDINANCES.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Do not light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas suppliers, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

- Installation must conform with local codes or in absence of codes, the National Fuel Gas Code ANSIZ223.1-latest edition. Electrical installation must be in accordance with the National Electrical Code, ANIS/NFPA70 – latest edition and/or local codes. IN CANADA: Installation must be in accordance with the current CAN/CGA-B149.1 National Gas
- Installation Code or CAN/CGA-B 149.2, Propane. Installation Code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.
- Installation of any gas –fired equipment should be made by a licensed plumber. A manual gas shut-off valve must be installed in the gas supply line ahead of the oven in the gas stream for safety and ease of service.
- In Massachusetts: All gas products must be installed by a "Massachusetts" licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance.
- The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.
- The manufactured reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.
- This appliance has been designed for non-professional, domestic use only.
- This appliance must be used only for the purposes for which it was intended. Any other use is incorrect and therefore dangerous.
- Possible hazards or injuries which may result from the misuse of appliance doors or drawers such as stepping, leaning or sitting on the doors or drawers.
- Possible hazards may result from using this appliance for storage space.

WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

Keeping appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

IMPORTANT INSTRUCTION

All Appliances:

Do Not Leave Children Alone - Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

Wear Proper Apparel - Loose-fitting or hanging garmets should never be worn while using the appliance.

User Servicing - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

Storage in or on Appliance - Flammable materials should not be stored in an oven or near surface units.

Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam type extinguisher.

Use Only Dry Potholders - Moist or damp potholders on hot surfaces may resultin burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Ovens:

Use Care When Opening Door - Let hot air or steam escape before removing or replacing food.

Do Not Heat Unopened Food Containers - Build-up of pressure may cause container to burst and result injury.

Keep Oven Vent Duct Unobstructed.

Placement of Oven Racks - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

CAUTION

Do not store items of interest to children in cabinets above a range or on the backguard of a range - children climbing on the range to reach items can be seriously injured.

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN

Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are (identification of surfaces - for example, oven vent openings and surfaces near these opening, oven doors, and windows of the oven door).

INSTALLATION INSTRUCTIONS

This appliance shall only be installed by an authorized person. This appliance shall be installed in accordance with the manufactures installation instructions, **IMPORTANT:** this appliance must be installed in accordance with the norms in force of the country concerned.

The installation of this appliance must conform to local codes and ordinances. In the absence of local codes. Installations must conforms to American National Standards, National Fuel Gas Code ANSI Z223.1-54

If local codes permit, a flexible metal appliance connection with the new AGA or CGA certified design, max. 5 feet (1,5m) long, ½" I.D. recommended for connecting this cooktop to the gas supply line. Do not bend or damage the flexible connector when moving the cooktop. The pressure regulator has ½" female pipe thread. You will need to determine the fitting required, depending on the size of your gas supply line, the flexible metal connector and the shutoff valve.

The appliance , when installed, must be electrically grounded in accordance with local codes or, in absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

The appliance and its individual shut off valve must be disconnected from the gas supply piping system any pressure testing of that system at test pressure in excess of ½psi (3,5kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressure equal to or less than ½psi (3,5kPa).

For use with a pressure regulator. The regulator supplied must be used with this appliance; it shall be properly installed in order to be accessible when appliance is installed in definitive position.

The gas appliance pressure regulator must be set for the gas with which the appliance is used.

This appliance can be used with Natural gas and LP Gas. It is shipped from the factory adjusted for use with Natural gas: CONVERSION FIXED ORIFICES ARE LOCATED IN THE LITERATURE PACK SUPPLIED WITH THE UNIT.

Injectors kit for the change of type of gas are contained inside the package jointly with the hob installation kit and Instruction booklet. The maximum inlet gas supply pressure incoming to the gas appliance pressure regulator is 20" water column (5kPa). The minimum gas supply pressure for checking the regulator setting shall be at least 1"w.c.(249Pa) above the inlet specified manifold pressure to the appliance (this operating pressure is 5"w.c. for Natural Gas and 10"w.c. for LP Gas.All opening and holes in the wall and floor, back and under the appliance shall be sealed before installation of the appliance.

ATTENTION: A manual valve shall be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance.

WARNING: Do not use aerosol sprays in the vicinity of this appliance while it is in operation.

The appliances should not be installed with a ventilation system that blows air downward toward the range.

BASE FEET

Legs are packed in carton box. Legs should be installed near to where the appliance is to be used, as they are not secure for long transit. After unpacking the range, raise it about a foot to remove the bottom shipping skid. Keep the unit raised to permit legs to be screwed into our couplings and lower it gently to keep any undue strain from the legs and internal mounting hardware. It is strongly recommended that a pallet or lift jack be used rather than tilting.

MAJESTIC

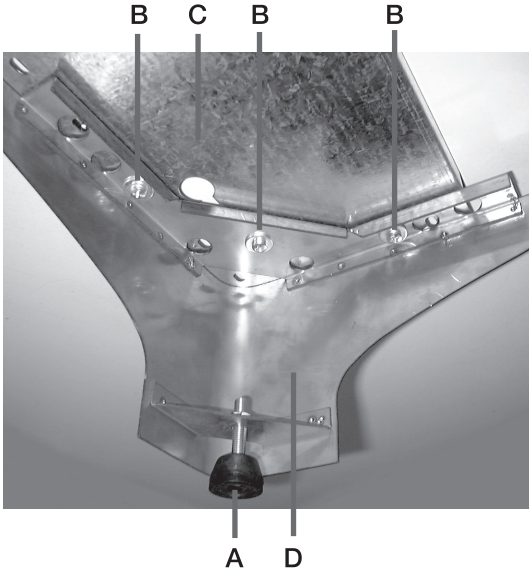


Fig.1a
1) Remove the foot (A) from the cooker and fix in the foot cover (D)
2) Secure the foot cover (D) with three bolts, the three whashers and the three nuts (B) into the bracket (C) which is positioned at the rear of the kitchen

MAJESTIC PAW LION FEET

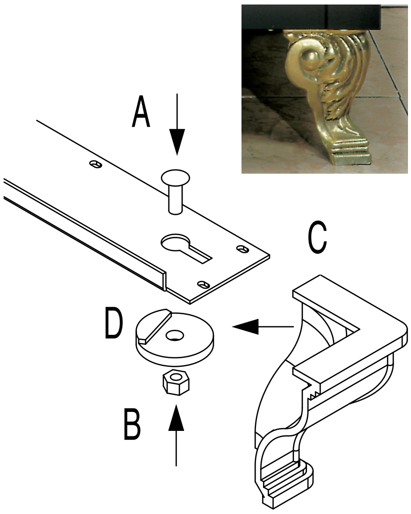


Fig.1b
1) Insert the bolt (A) into the bracket hole and tighten the nut (B).
2) Insert the pin between the bracket and the fixing support (D) and tighten the nut (B).

PROFESSIONAL

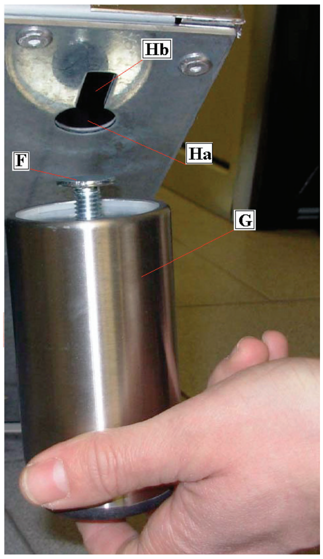


Fig.1c
1) Screw partially bolt (F) into the base feet (G).
2) Insert base feet (G) into the hole (Ha), move to the hole (Hb) and screw completely bolt (F).

PRESSURE GAS REGULATOR INSTALLATION INSTRUCTION

Pressure gas regulator is supplied with the appliance. It is stored in the oven.

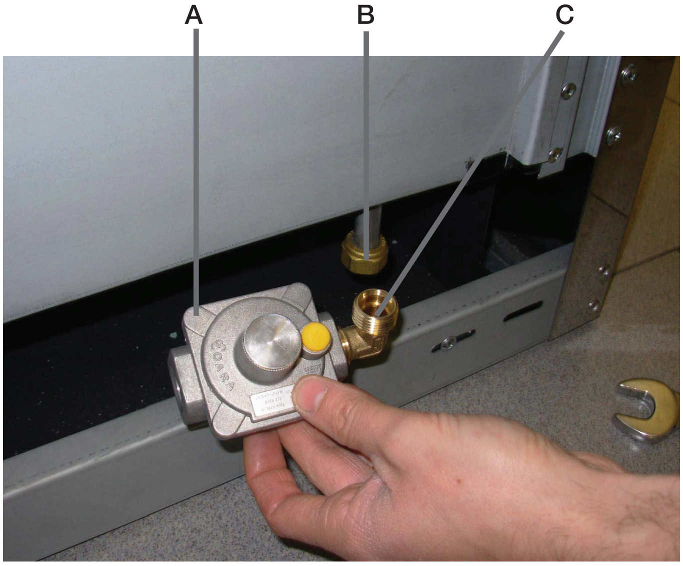


Fig.2a

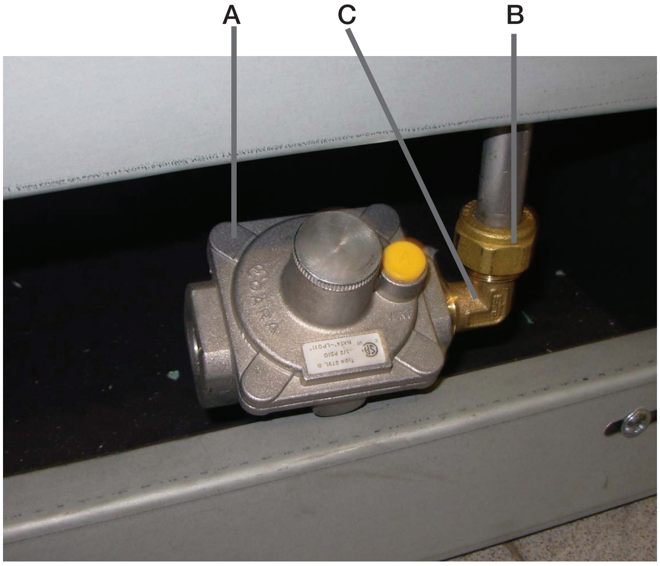


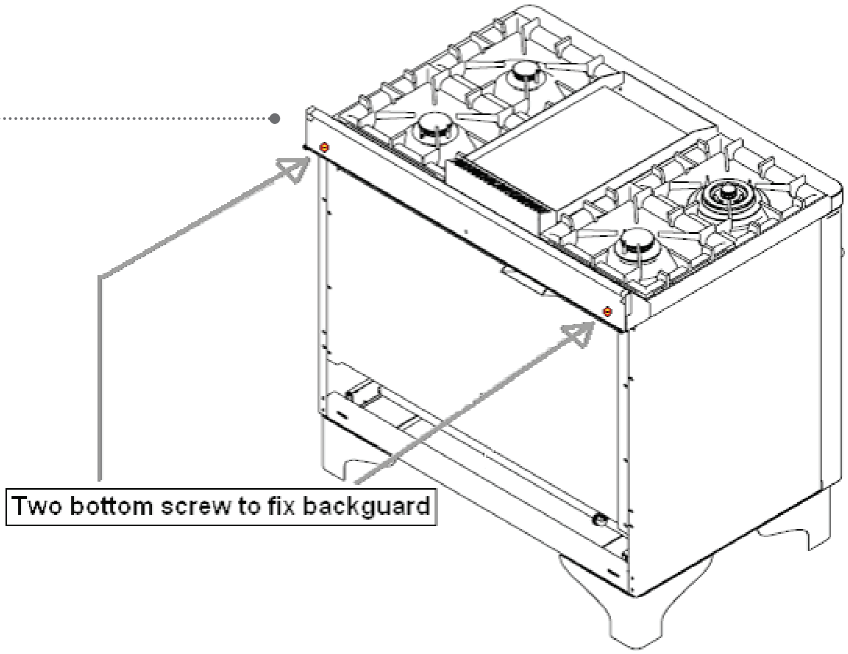
Fig.2b

As show in **Figure 2a**, unscrew B part from C part.
Screw B part into A part (**Fig. 2a**). Please use a proper gasket, for this connection.
As show in **Figure 2b**, screw A+B part into part C.

BACKGUARD INSTALLATION INSTRUCTION

Please follow the following installation instructions in sequence:
1. install base feet (see proper instruction **Fig.3**)
2. Place the backguard and fix it from bottom side with the two screw as shown in figure below.

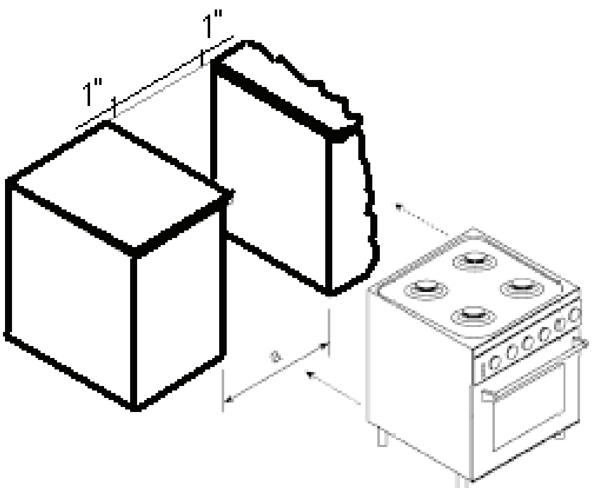
Figure 3



ANTI-TIP STABILITY DEVICE INSTALLATION INSTRUCTIONS

1. The anti-tip bracket have to be attached to rear wall, as show in **Fig.4**, before backguard installation. The dimension for the bracket location from the floor have to be determined after range legs have been adjusted to the proper installation height as show in the installation instructions and the range has been levelled.
2. Measure from the floor to the bottom of the anti-tip location on the back of the range.
3. Locate the two anti-tip bracket holes (dimension of the holes 15/64”(6mm)) on the wall at the measured dimension plus 5/32”(4mm). The two anti-tip have to be placed close to the side of the range location (recommended dimension is 1”(25,4mm from the sides).
4. Fix the two bracket on the wall.
5. Install backguard, as shown at the next part (see Install backguard chapter).
6. Adjust range legs 5/16”(8mm) shorter than the proper installation height. Slide in then the range against the wall. Adjust range legs to the proper installation height.

Figure 4



PROXIMITY TO SIDE CABINET INSTALLATION

1. This range may be installed directly adjacent to existing [33 15/32" - 36 20/32"] high base cabinets. IMPORTANT: The top border of the worktop should be at the same level of the adjacent cabinets counter top. This may be accomplished by raising using the adjustment spindles on the legs.
2. The range CANNOT be installed directly adjacent to sidewall, as cabinets, appliances, or other side vertical surface above 36 20/32" high. There must be a minimum of 5" side clearance.
3. Within the side clearance to combustible vertical surfaces above 36 20/32", the maximum wall cabinet depth must be 13" and wall cabinets within this side clearance within this side clearance must be 18" above the 36" high countertop.
4. Distance A cannot be less than width of the appliance.

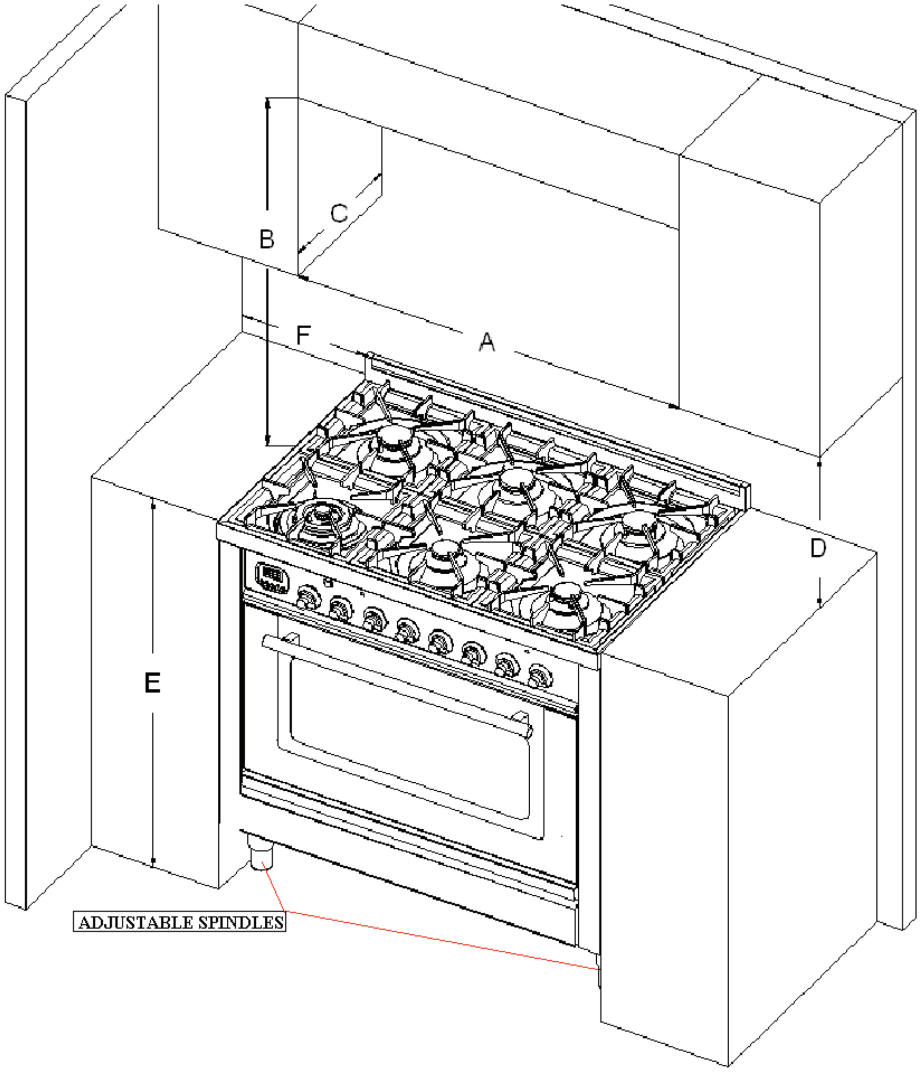


Figure 5

TABLE 1

A	≥ [23 15/32" – 59 1/2"] [60cm – 151cm]
B	36" (91,5cm)
C	13" (33cm)
D	18" (45,7cm)
E	36" (91,5cm)
F	5" (12,7cm)

ELECTRICAL CONNECTION

This unit is manufactured for a polarized, grounded 120 or 240 volt/60Hz. Electric power absorption of each model are shown in the Electrical and Gas Power Table enclosed.
Before connecting the appliance to the electric network, follow the instructions below:

1. fuse and electric feeding installation of your home must support the load of the appliance (see registration label).
2. Power supply system must have an efficient earth plate.
3. The outlet or multiple-switch, with a minimum1/8" (3mm) contact opening, has to be easily reached once the appliance has been installed.

The appliance is supplied without outlet: you need a normal one proper for the electric load.
The power supply cable should not reach a 120°F temperature above the one surrounding.

GAS CONNECTION

All gas connections must be made according to national and local codes. This gas supply (service) line must be the same size or grater than the inlet line of the appliance. This range uses a ½"NPT inlet. Sealant on all pipe joints must be resistive to LP gas.

1. Manual Shut-off Valve: This installer-supplied valve must be installed in the gas service line ahead of the appliance in the gas stream and in a position where it can be reached quickly in the event of an emergency. The manual shut-off valve shall be installed properly in order to be accessible when appliance is installed in definitive position. In Massachusetts: A 'T' handle type manual gas valve must be installed in the gas supply line to this appliance.

2. Pressure Regulator

1. All heavy duty, commercial type cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. The pressure regulator is supplied separately with the appliance; regulator has two female threads ½" NPT; it shall be installed properly in order to be accessible when appliance is installed in definitive position.
2. This range can be used with Natural or LP/Propane gas. It is shipped from the factory adjusted for use with natural gas. The orifice hoods must be screwed snug when LP/Propane gas is used(see LP/Propane conversion).
3. The appliance, its individual shut-off valve, and pressure regulator must be disconnected from the gas supply piping system during any pressure testing of that system at pressure is in excess of 1/2psig(3.45kPa).
4. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of gas supply piping system at test pressures equal to or less than 1/2psig(3.45kPa).

3. Flexible Connections:

1. If the unit is to be installed with flexible couplings and/or quick disconnect fittings, the installer must use an heavy duty, AGA design-certified commercial flexible connector of at least ½"(1.3cm)ID NPT(with suitable strain relieves) in compliance with ANSI Z21.41 and Z21.69 standards.
2. In Massachusetts: The unit must be installed with a 36" (3-foot) long flexible gas connector.
3. In Canada: CAN 1-6.10-88 metal connectors for gas appliances and CAN 1-6.9M79 quick disconnect device for use with gas fuel.

CAUTION: Leak testing of the appliance shall be conducted according to the manufacturer's instructions. Before placing the oven into operation, always check for leaks with a soapy water solution of other acceptable method. DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!

PERFORMANCE CHECKLIST

All burners are tested before leaving the factory. There are no adjustments for the burners if connected according to the information on the rating plate. Check each burner for proper operations. Flames should be blue in all settings. If service is required, contact your dealer for the name of their authorized service agency. Gas conversions and initial installation are not responsibility of the manufacturer.

The installer should carry out the following performance checks. Refer to instructions below.

1. Check surface burner ignition.
2. Check air shutter adjustment (only for oven and broiler burner) sharp blue flame, no yellow tipping, shooting or flame lifting.
3. Check low flame adjustment
4. Check broiler and oven ignition - all burners ports.
5. Check for gas leaks (odors) at all gas connections.
6. Check oven bake and convection bake function.

REQUIREMENTS

Room ventilation – Location and venting.

ATTENTION: A exhaust fan may be used with the appliance; in each case it shall be installed in conformity with the national standards in force.

ATTENTION: Exhaust hood operation may affect other vented appliances; in each case it shall be installed in conformity with the national standards in force.

CONVERSION TO DIFFERENT TYPES OF GAS

Any conversion required must be performed by your dealer or a qualified licensed plumber or gas service company. Please provide the service person with this manual before work is started on the range.(Gas conversions are the responsibility of the dealer or end user.)

WARNING

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authorityhaving jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

CAUTION

Before proceeding with the conversion, shut off the gas supply to the appliance prior to disconnecting the electrical power.

The appliance is supplied for use with a certain type of gas; if this has to be varied, you must change the burner injectors, adjust the air flow rate and the minimum gas flow.

Before carrying out these operations you must disconnect the electric power supply of the cooker to avoid accidental contacts.

Before carrying out any maintenance work, disconnect the appliance from the gas and electric supply.

ADAPTATION OF THE PRESSURE REGULATOR FOR USE WITH DIFFERENT TYPE OF GAS

The pressure regulator supplied with the appliance is a convertible type pressure regulator for use with Natural Gas at a nominal outlet pressure of 5”w.c. or LP gas at a nominal outlet pressure of 10”w.c. and it is pre-arranged from the factory to operate with one of these gas/pressure as indicated in the pre-arranging labels affixed on the appliance, package and Instruction booklet.

If Natural gas is converted to LP gas, also by-pass orifice has to be change.
The regulating crew of by-pass orifice must be fully screwed in.

To convert the regulator (**Fig.6** and **Fig.7**) for use with the other gas different from which one it is pre-arranged it is enough perform the following operations:

1. Unscrew by hand the upper metal stopper of the regulator.
2. Unscrew by hand the white plastic piece screwed under the above mentioned metal stopper, afterward screw it again in opposite way under the metal stopper(for gas reference see the written “LP” and “NAT” with relative indicating arrows on the white piece).
3. Screw again by hand the metal stopper in the original position on the regulator.

Operating in this way the gas regulator is converted for use with the other gas/pressure

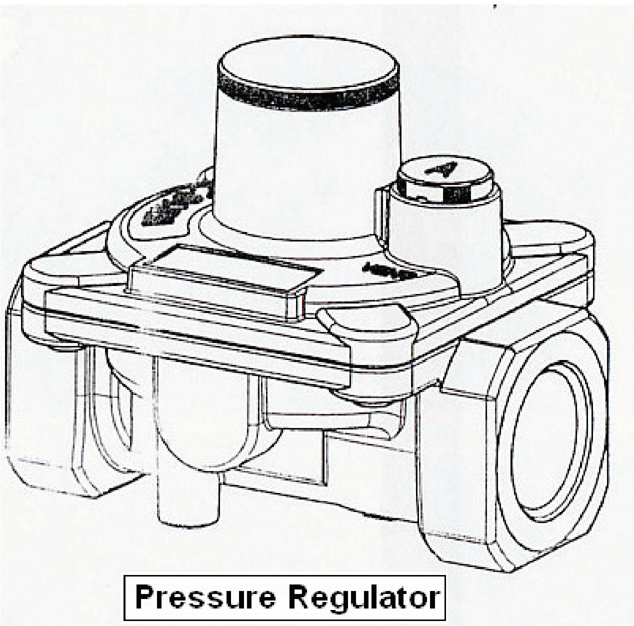


Figure 6

Pressure regulator

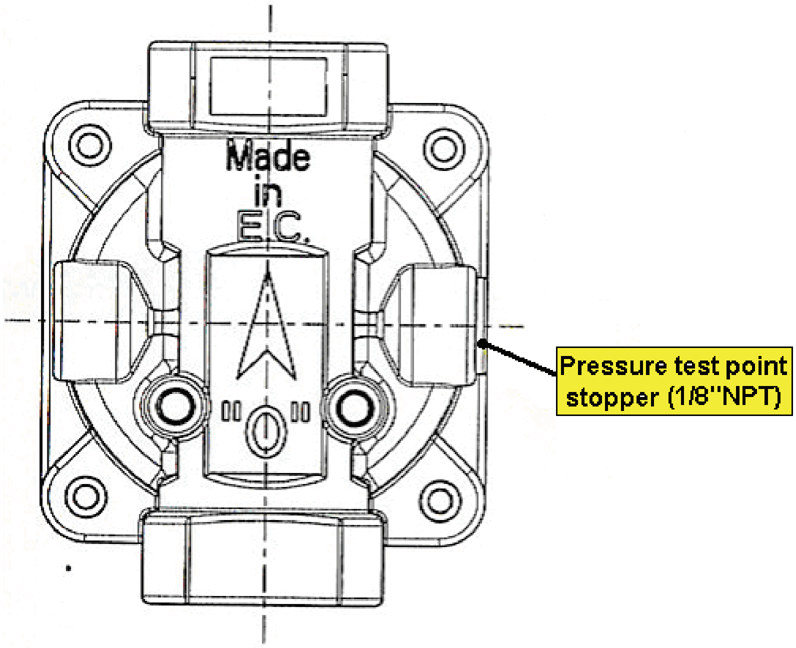


Figure 7

Pressure regulator; pressure test-point stopper is pointed out

CHANGING THE INJECTORS AND ADJUSTING THE AIR

TABLE 2

Burner	Gas	INPUT RATE [Btu/h]	ORIFICE SIZE (1/100) mm	SIMMER RATE [Btu/h]	PRIMARY AIR OPENING	BY-PASS ORIFICE SIZE (1/100)mm
SR	NATURAL (A)	7000	120	2100	Open	Adj.*
R	NATURAL (A)	10500	145	3200	Open	Adj.*
Fish Kettle	NATURAL (A)	10500	145	3600	Open	Adj.*
TC	NATURAL (A)	15500	180	5600	Open	Adj.*
Dual	NATURAL (A)	15500	165+68	8000	15 (external) / Open (inner ring)	Adj.*
Dual (aux only)	NATURAL (A)	2300	68	1100	Open	Adj.*
Griddle	NATURAL (A)	10500	145	3600		Adj.*
Big Solid Top Burner	NATURAL (A)	8500	130	2100	5	Adj.*
Small Solid Top Burner	NATURAL (A)	8500	130	2100	5	Adj.*
OVEN (60)	NATURAL (A)	11500	155		4	
GRILL (60)	NATURAL (A)	9000	140		/	
OVEN (70)	NATURAL (A)	15000	180		4	
GRILL (70)	NATURAL (A)	13500	165		/	
OVEN (90) 1 burner	NATURAL (A)	15000	180		/	
GRILL (90)	NATURAL (A)	13500	165		/	
SR	LP (E)	7000	78	2100	Open	45
R	LP (E)	10500	95	3200	Open	55
Fish Kettle	LP (E)	10500	95	3600	Open	60
TC	LP (E)	15500	117	5600	Open	75
Griddle	LP (E)	10500	95	3600		60
Dual	LP (E)	15500	110+43	8000	Open	75
Dual (aux only)	LP (E)	2300	43	1100	Open	35
Big Solid Top Burner	LP (E)	8500	85	2100	5	45
Small Solid Top Burner	LP (E)	8500	85	2100	5	45
OVEN (60)	LP (E)	11500	95	2800	20	55
GRILL (60)	LP (E)	9000	88		/	
OVEN (70)	LP (E)	15000	115		20	
GRILL (70)	LP (E)	13500	105		/	
OVEN (90) 1 burner	LP (E)	15000	115		/	
GRILL (90)	LP (E)	13500	105		/	

A1) Burners of the hob

1. Remove the grill, the caps and the burners from the worktop.
2. Lift the worktop.
3. Unscrew the screw “F” and remove the pipe “R”.
4. Unscrew the injectors (U) and replace them with those suitable for the gas used, supplied with the cooker. See **TABLE 2**.
5. The air is adjusted by means of the pipe “R” according to the value “X” given in **TABLE 2** for the primary air opening. Once regulation has been completed, secure the pipe ”R” with the screw “F”.

A2) Air adjustment

The air adjustment must be carried out with the burner ignited and the flame to the maximum. Examples (**Fig.10**):

A) Flame with excess of air; it is small and thin. Move sleeve R forward.
B) Flame with lack of air; it is irregular with yellow streaks. Move sleeve R backward.
C) Normal flame: its colour is light blue.

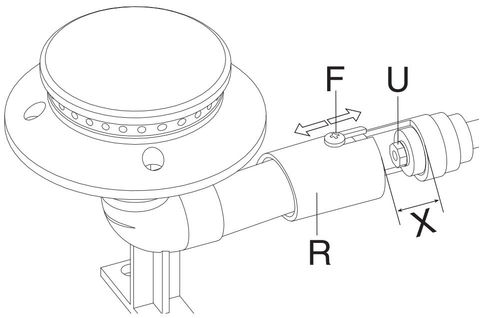


Figure 8

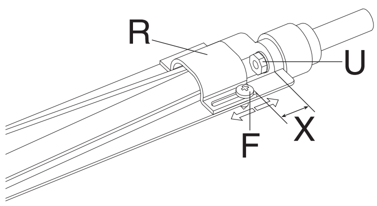


Figure 9

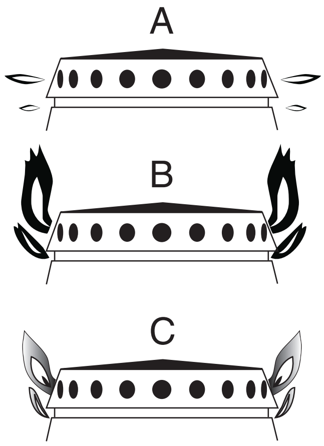


Figure 10

B1) Burner in the oven

1. Remove the bottom shelf of the oven
2. Remove the fixing screws to move the burner
3. Unscrew the injectors and replace it with one suitable for the gas used. See **table 2**.
4. Unscrew the screw “f”.
5. The burner air must be adjusted by means of the pipe “r” according to the value ”x” given in table 2 for the “primary air opening”.
6. Once regulation has been completed, secure the pipe “r” with the screw “f”.

B2) Air adjustment

The air adjustment must be carried out with the burner ignited and the flame to the maximum. Examples (**Fig.12**):

D) Flame with excess of air; it is small and thin. Move sleeve R forward.
E) Flame with lack of air; it is irregular with yellow streaks. Move sleeve R backward.
F) Normal flame: its colour is light blue.

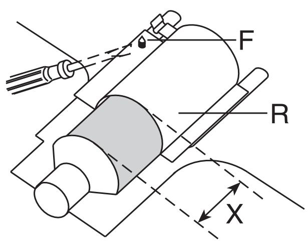


Figure 11

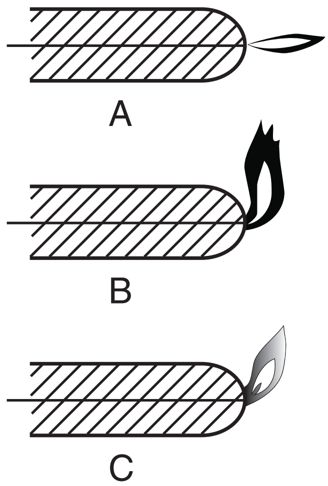


Figure 12

ADJUSTING THE MINIMUM GAS FLOW

When installing the cooker you must check that the minimum gas flow of the burners on the hob and in the oven is correctly regulated. If the type of gas is changed it is indispensable to adjust the minimum flow. The regulating procedure is as follows.

A) Burners on the hob (fig. 13)

1. Light one burner at a time and turn the flame up to maximum.
2. Remove the knob of the corresponding gas tap and insert screwdriver in the screw as showed in figure 14a or 14b (DUAL).
3. Turn the tap to minimum position.
4. Unscrew, turning to the left, to increase the flame, or screw to the right to decrease it.
5. If a liquid gas is used (Butane - Propane), the regulating screw must be fully screwed in.

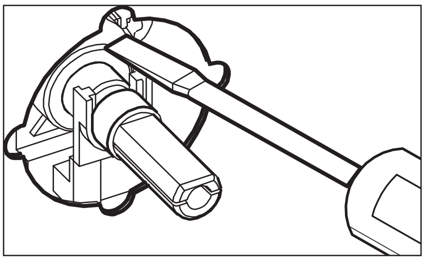


Figure 13

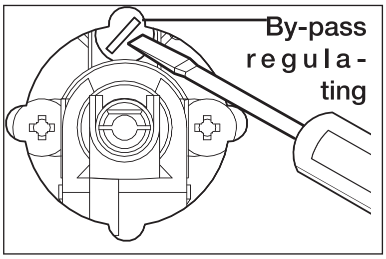


Figure 14a

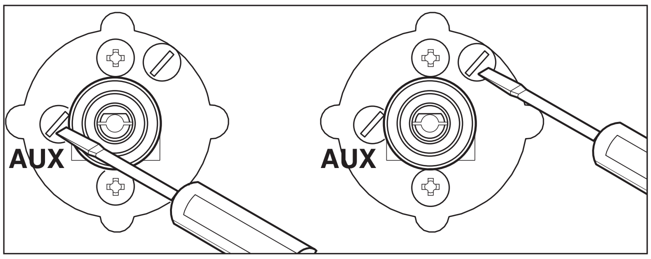


Figure 14b (DUAL)

SERVICE & MAINTENANCE INSTRUCTIONS

Replacement Parts.
Authorized replacement parts may be used in performing service on the appliance. Replacement parts are available from factory authorized part distributors.

Service and maintenance only to be carried out by an authorised person.
To replace parts such burners, valves and electric components, the hotplate must be removed from the bench top by releasing the attachment hooks, loosening the attachment screws of each burner, unscrewing the hotplate attachments nuts which are visible at the bottom of the surface, removing the hotplate top and finally replacing the defective parts.
Note: if the valves must be replaced, first disassemble the ignitions switches wires.
It is recommended to replace the valve gaskets each time the valve is replaced.

WARNING: After first installation of the appliance or after any service intervention concerning main gas parts of the appliance, make the leak test using water with soap an the gas connections in order to verify the correct installation. Do not use fire for gas leak testing.

NON WORKING APPLIANCES
Before calling the After Sales Service, check that the appliance is connected or that the main switch is activated. After, call the After Sales Service. The faults must be checked by a skillfull technician.
Remark: the appliance is equipped with a safety thermostat, adjusted at a certain temperature. In case it reaches a higher temperature, the appliance switches off.

OVEN CLEANING AND CARE

It is advised to clean the oven after each use. The dirt comes off more easily, preventing it from being burnt repeatedly at high temperatures. Wait until the chamber is lukewarm. Remove all the extractable parts and wash them separately in hot water and non abrasive detergent. The cooking chamber can be cleaned with a soft cloth soaked in a solution of lukewarm water and ammonia; then rinse and dry. Do not use abrasive or corrosive detergents as they may damage the oven. Do not use steam appliances for cleaning, as there is a risk of short circuit.

> **WARNING**
>
> NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

DISMANTLING THE OVEN DOOR

For ease of intensive cleaning it is practical to dismantle the door following these instructions: insert the hook (C) (**Fig. 16**) in the hinge sector (D). Put the door in half-open position and, using both hands, pull the small door towards you until it uncouples from the connection. To reassemble the door, proceed in inverse order, taking care to insert the two guides (F) correctly.

OVEN DOOR

The oven door is composed of three sheets of plate glass (two in some models). The plate glass parts may be cleaned using absorbent kitchen paper and an ordinary non abrasive detergent. The inside glass may be removed to facilitate cleaning.
To do this it is necessary to dismantle the oven door (see paragraph "Dismantling the oven door") or, alternatively, to set it in the intermediate click position.

ATTENTION: DO NOT SLIDE OUT THE INSIDE GLASS WITH THE DOOR COMPLETELY OPEN THE DOOR COULD CLOSE SUDDENLY AND HURT YOU.

Once the door has been dismantled, place it with the outside facing down on a flat soft surface to avoid scratching it. If you do not want to dismantle the door, it is possible to slide out the glass by setting it in the intermediate click position (see **Fig. 17**), but take care that the door does not close suddenly

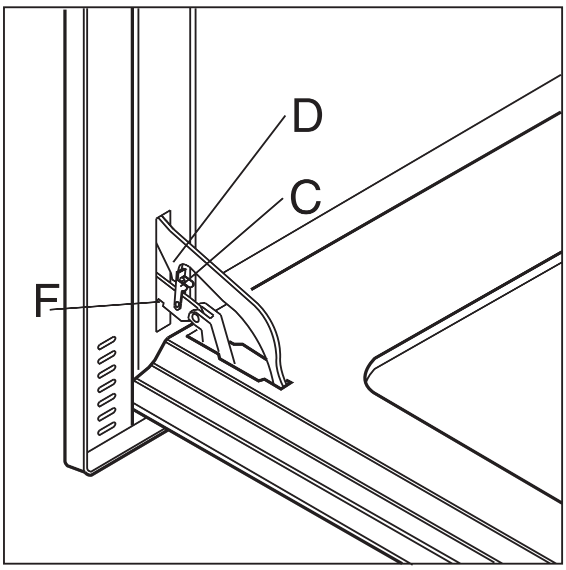


Figure 16

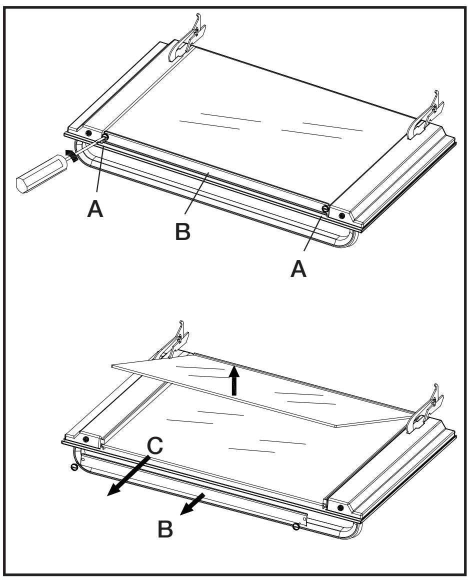


Figure 17

Self-cleaning panels
If the oven is equipped with self-cleaning catalytic panels, at normal cooking temperatures (430°F) the catalytic enamel favours the transformation of splashes of fat into a light powder residue. This powder may be removed with a damp cloth once the oven has cooled. In this way the enamel surface remains porous and ensures maximum yield of the panels.

Fat-filter
(in selected models only)It is recommended that the fat filter is cleaned regularly as a build up of grease could damage the thermostat and the fan motor.

Fig. 18: Removal of oven shelf support
Fig. 19: Removal of fat-filter (F)
Fig. 20: Removal of oven lamp

When the oven is out of order
In case your appliance is not working correctly, disconnect it from the mains and call the After Sales Service.
In case oven light is not working properly, disconnect the appliance from the mains, remove the protection glass of the lamp and replace it (**Fig. 20**).
Take care that lamp must be suitable for working at high temperatures and has the proper technical features.

Cleaning the grills
We advise always cleaning the pan support grills after cooking. Wait until they have cooled down and then clean them with a NON ACID detergent. Acid substances such as lemon juice or other acid detergents may cause irremediable damage to the enamel on the grills. Dry the grills carefully with a cloth immediately after washing them. Washing in the dishwasher not recommended.

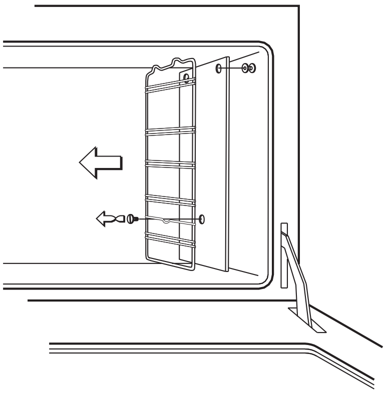


Figure 18

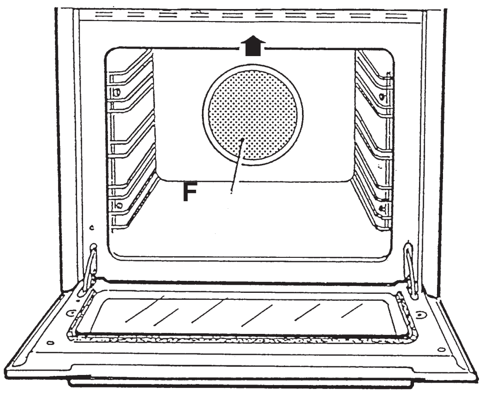


Figure 19

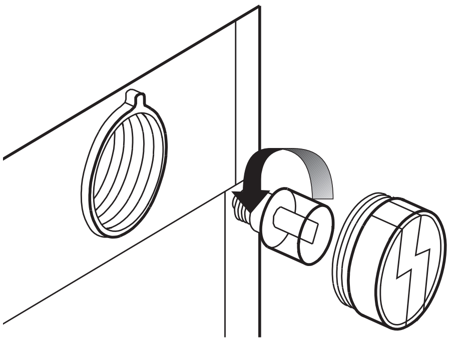


Figure 20

IMPORTANT
Insert foods when the oven is hot.«Grill» baking.
When appliances are equipped with grill, baking can be achieved keeping the door closed. By using the grill you can cook meat, fish and even vegetables. At first, we suggest using the upper runner (4). Position the selector on grill and fix the temperature of 360°F.

USER MANUAL

IMPORTANT: keep children away from the appliance when it operates. The oven door becomes very hot. Safety rules do not always cover any type of accident. The appliance must not be used for heating purposes. If other electric appliances are connected to outlets placed near the appliance, make sure that the connection cables will not be trapped in the oven door while operating.

GENERAL NOTES: for safety reasons and to ensure proper functioning of the appliance, any required maintenance must be undertaken by skilled technicians or after sales service in warranty period. Clean the oven regularly after the use. The dirt can be easily removed, in this way it will not burn at high temperatures. Choose heat-resisting pans according to the quantity of food you want to cook. Stainless steel containers are not recommended as they reflect heat. Shelf height should be adjusted as necessary according to the food to be cooked and the recipe.

FIRST SYSTEM STARTUP: all removable parts of the oven, should be washed with detergent and then reassembled. Start the oven for about 60 minutes and set the thermostat to 440°F. During this initial heating period some unpleasant smell will be experienced, which is unavoidable and quite normal. When the oven has completely cooled down, clean it referring to the paragraph «Cleaning and care».

IMPORTANT: correct positioning of the brass flame distributor (**d, Fig. 21**) is very important. For this purpose, ensure that the flame distributor tooth (**e, Fig. 21**) coincides with the notch (b, Fig. 21) on the aluminium base (**a, Fig. 21**). To keep the flame distributor covers (**c**) new, you are advised to remove them before lighting the flame.

IMPORTANT: be sure that you have correctly identified the model that you possess (see the data plate).The various operations are described below, one after the other. Not all concern the cooker you have bought, select the ones that do.

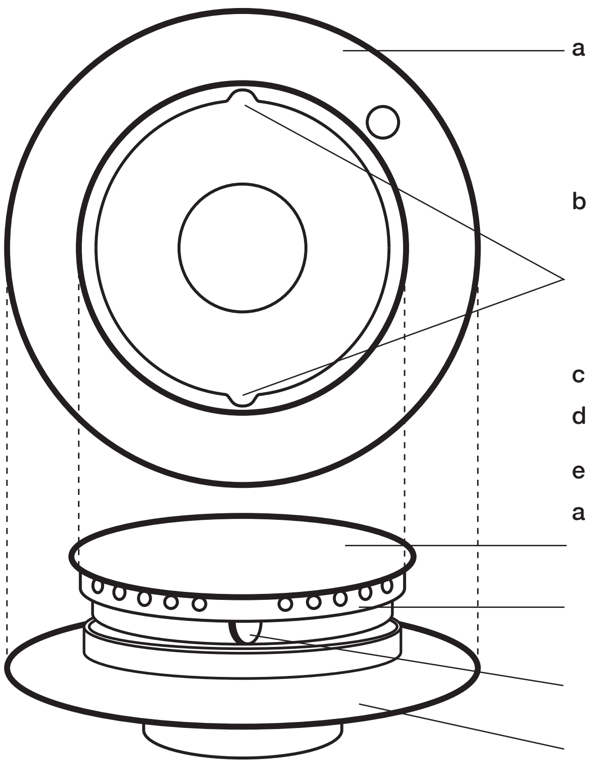


Figure 21

IMPORTANT: when you are using the oven for the first time, let it work empty for one hour, leaving possibly the windows of the kitchen open. The oven will emanate bad smells due to production residuals such as greases, oils or resins. After that the oven is ready for the first cooking.

USE OF THE ELECTRIC THERMOSTAT (Fig. 25)

The thermostat (**Fig. 25**) allows to choose the temperature of the oven from 100°F to 500°F, turning the knob clockwise. The pilot lamp will turn off when the selected temperature has been reached. It will turn on again when the internal temperature of the oven is decreased more than 10°F.

USE OF THE TURNSPIT (Fig. 23, 24)

Spit the meats to be cooked. Put the spit on the proper base and insert it on the spit motor. Place the collector plate on the lower shelf, ignite the grill, turn on the spit motor.

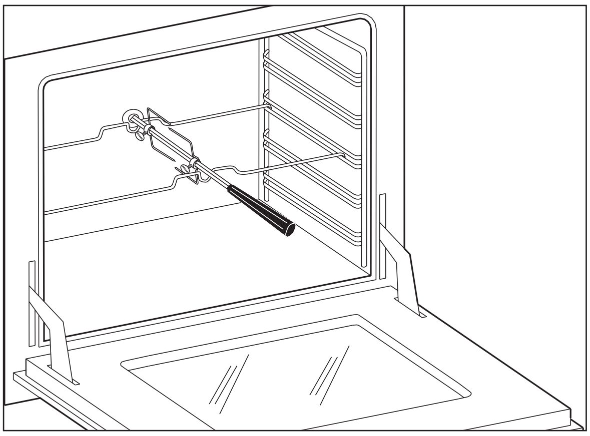


Figure 23

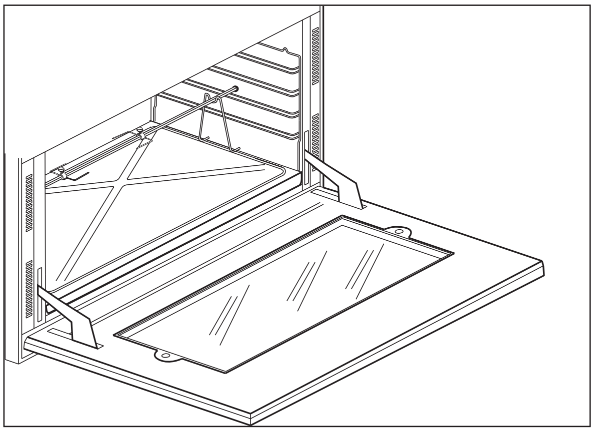


Figure 24

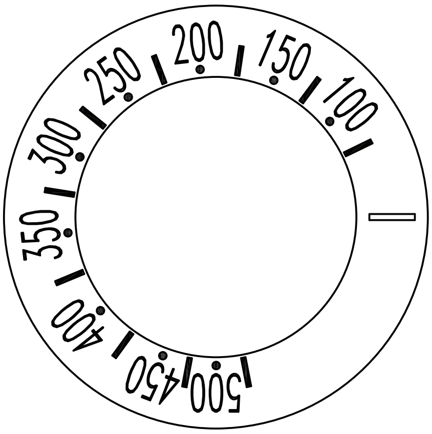
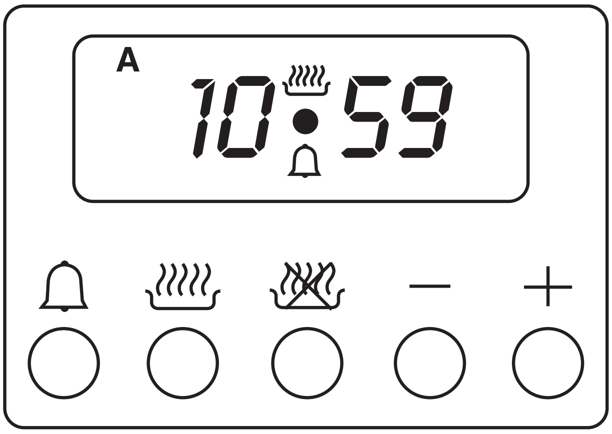


Figure 25

USE OF THE ELECTRONIC PROGRAMMER

REMARK: To know what the electronic programmer drive see **ELECTRONIC PROGRAMMER TABLE** (at the end of the booklet).
ATTENTION: DO NOT USE ELECTRONIC PROGRAMMER WHEN VENTILATED GAS FUNCTION IS SELECT.



1. **FUNCTIONS: cooking time - end of cooking - clock - timer - manual operation**

2. **DISPLAY - symbols indicating functions in progress:**
   duration and manual functions = pot symbol
   automatic programme = “A”
   minute minder = bell symbol

3. **SETTING A FUNCTION**
   Select the function required by pressing the corresponding button and set the time with the +/- buttons.

4. **KEYS FOR BUTTONS**
   Bell button
   Cooking time button
   End of cooking button
   - + button = timer setting
   Time is increased with the “+” button and decreased with the “-“ button at a speed directly proportional to the length of the time for which the button is pressed.

5. **CLOCK FUNCTION**
   The clock function is activated by pressing the cooking time and end of cooking buttons simultaneously. The time is set by pressing the +/- buttons. Any previously set programmes will be automatically cancelled.

6. **MANUAL FUNCTION**
   This function is set by pressing the cooking time and end of cooking buttons simultaneously.
   The symbol “A” disappears and the pot symbol appears . Previously set programmes are cancelled.

7. **SEMI-AUTOMATIC FUNCTION WITH COOKING TIME**
   Select the cooking time function (button) and set the time with the +/- buttons. The symbols “A” and the pot symbol appear. The oven is switched on. When the time coincides with the set time, shown on the end of cooking button ,the oven is switched off and the pot symbol disappears. The buzzer then sounds. The symbol “A” starts to flash.

8. SEMI-AUTOMATIC FUNCTION WITH END OF COOKING TIME

Choose the function end of cooking (button) and set the final time with the +/- buttons. The symbols "A" and the pot symbol appear. The oven is switched on. When the time coincides with the set time the oven is switched off and the pot symbol disappears. The buzzer then sounds. The symbol "A" starts to flash.

9. AUTOMATIC FUNCTION WITH COOKING TIME AND END OF COOKING

Choose the function cooking time and set the required time with the +/- buttons. The symbol "A" appears. The oven is switched on and the pot symbol appear. Wait a few seconds until the current time appears. Set the end time using the end of cooking button , the approximate final time appears on the display. Use the +/- buttons to set the final time actually required. The oven is switched off and the pot symbol disappear. The pot symbol will appear again when the time coincides with the final time minus the cooking time. At the end of the automatic programme the symbol "A" starts to flash. The buzzer sounds and the oven and pot symbol disappear.

10. MINUTE MINDER

Choose the timer function (button) and set the required time with the +/- buttons. The bell symbol will remain on for the duration of time set. At the end of this time the buzzer sounds.

11. BUZZER

The buzzer sounds at the end of the cooking time function and continues to buzz for 7 minutes. The buzzer is silenced by pressing any of the buttons or .

The volume of the buzzer can be adjusted using the "-" button without having first selected any function.

There are three different buzz volumes to choose from and their duration depends upon the length of time for which the "-" button is held pressed.

12. START OF A PROGRAMME AND CHECKING

Once a programme has been selected it starts after setting the time. The time remaining can be viewed at any time by selecting the corresponding function again.

13. IDENTIFYING A PROGRAMMING ERROR

There is a programming error if the time indicated on the clock is between the cooking and end of cooking times. The error is indicated by the buzzer sounding and the symbol "A" flashing.

14. CANCELLING A PROGRAMME

To cancel a programme select the manual function. At the end of the set programme this is automatically cancelled.

15. IMMEDIATE USE

A) If the display flashes read point B, otherwise go to point C.

B) If the display flashes the correct time has not been set or there has been a power failure. In this case, set the correct time (see paragraph 5) and then go to point C.

C) Press the and button simultaneously. Set the temperature (thermostat knob) and function (selector knob) using the knobs on the appliance.

USE OF THE MULTIFUNCTION OVEN

Turn the selector knob (S) and choose the function. Select the desired temperature from 100°F to 500°F turning the thermostat (T). If your oven is fitted with a programmer then you have to switch it on.

Oven light

To switch on the oven light, press the button (R) on the left part of the board.

1 Pizza cooking

Pizza function suitable when cooking pizza, bread and scones. Lower heating element works with the other heating elements of the oven.

2 Upper & lower elements

This operates like a conventional electric oven and can be used accordingly.

3 Lower element

As the heat comes from the lower element, this setting is particularly suitable for pastry and cakes e.g. flans, pizzas, biscuits, fruit cakes etc.

4 Upper element

Especially suitable for browning and to add the finishing touches of colour to different dishes. We suggest this setting when cooking hamburgers, pork outlets, steaks etc.

5 Grill-baking

Suitable for roast meats in general e.g. fillet steak, grilled fish and vegetables. And also for cooking «au gratin» e.g. cauliflower cheese

Use of the turnspit (available only on certain models)

Insert the spit on its support and in the motor placed in the back of the oven.

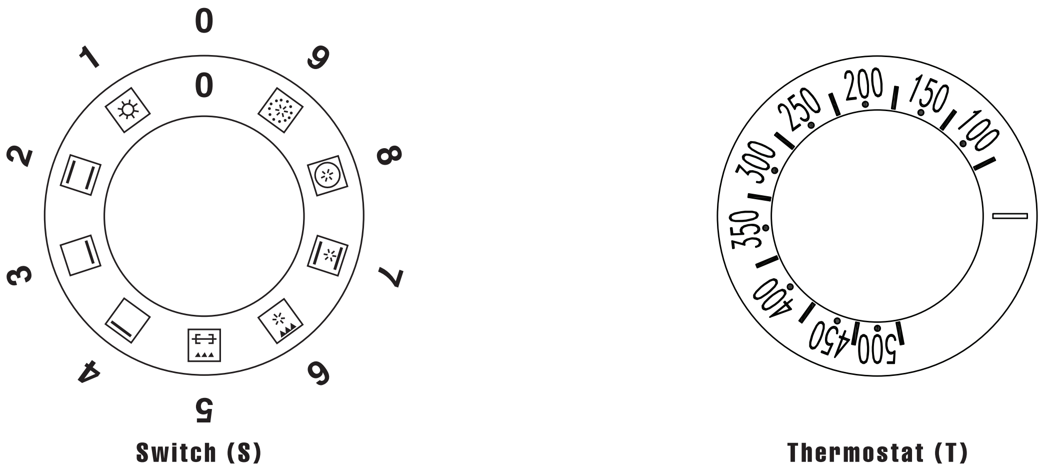


Figure 26

6 Grill & fan

An energy saving method for deep cooking. Suitable for chops, sausages, kebabs etc. This setting is also used to operate the turn-spit on 35 45/64” ovens.

7 Upper lower elements and fan

A fast intensive form of cooking, suitable for a variety of dishes. It replaces the turn-spit and can be used for baked fish, braised vegetables, kebabs, roast chicken, duck etc.

8 Fan oven

This provides a more even heat than a conventional oven and food is «sealed» very quickly. As there is no top or bottom heat the whole area of the oven can be utilized. This setting is ideal for batch baking or cooking a complete meal. Several different dishes can be cooked using various shelf positions. Cooking temperatures required are lower than in a conventionally heated oven. This not only saves energy but reduces the amount of spitting when roasting meat.

9 Defrost function and Quick Start

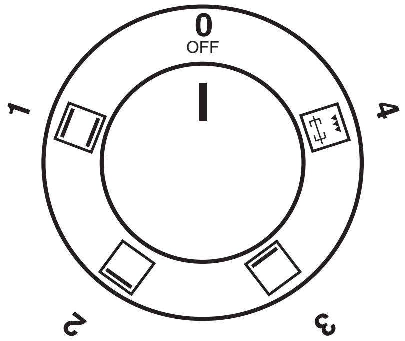
Defrosting of frozen food is accelerated by means of fan driven air circulation.

Quick Start is a fast pre-heating oven function. When setting a cooking temperature between 390-500°F, it is advisable to use the Quick Start function. First turn the oven function selector knob (S) to position (9). Turn the oven temperature knob (T) to the desired temperature (between 390-500°F). When the orange thermostat light goes off this indicates the selected temperature has been reached. Food to be cooked can now be placed into the oven. Now turn the oven function selector knob (S) to the desired cooking function.

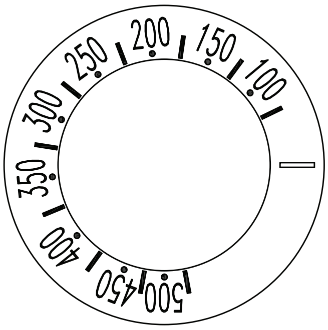
Warning: please note the Quick Start function is not suitable as a cooking function. It is a quick pre-heat system. The Quick Start function should not be operated for more than 20 minutes.

USE OF THE STATIC OVEN

1 Upper & lower elements
This operates like a conventional electric oven and can be used accordingly.
2 Upper element
Especially suitable for browning and to add the finishing touches of colour to different dishes. We suggest this setting when cooking hamburgers, pork outlets, steaks etc.
3 Lower element
As the heat comes from the lower element, this setting is particularly suitable for pastry and cakes e.g. flans, pizzas, biscuits, fruit cakes etc.
4 Grill-baking
Suitable for roast meats in general e.g. fillet steak, grilled fish and vegetables. And also for cooking «au gratin» e.g. cauliflower cheese
5 Use of the turnspit (available only on certain models)
Insert the spit on its support and in the motor placed in the back of the oven.



Switch (S)

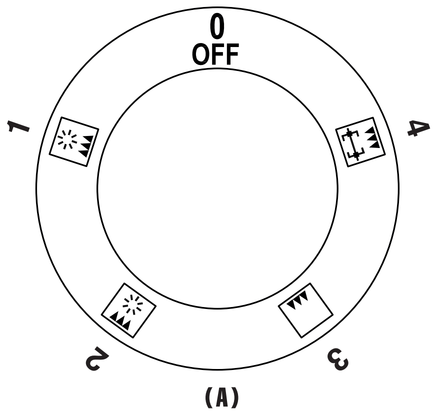


Thermostat (T)

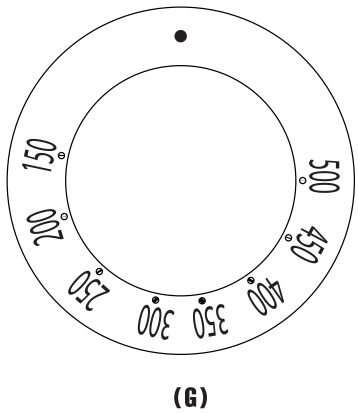
Figure 27

HOW TO USE THE GAS OVEN WITH ELECTRIC GRILL

1 Selecting ventilated gas function
Turn the knob (A) and select the "static cooking gas." Then turn the knob (G) and select the desired temperature. The ignition of the oven burner takes place automatically after a few seconds. If this does not happen, switch off and repeat the operation.
2 Electric lighting of the gas oven
Turn the knob (A) and select the "static cooking gas." Then turn the knob (G) and select the desired temperature (150 to 500 ° F). The ignition of the oven burner takes place automatically after a few seconds. If this does not happen, switch off and repeat the operation.
3 Lighting the electric grill
Turn the knob (A) and select the "static cooking grill." Then turn the knob (G) and select the desired temperature. It is advisable to preheat the grill for 5 minutes before putting in the food. The oven door must be closed when cooking with the electric grill.
ATTENTION: the electric grill does not work when the gas oven is working.
4 Lighting the ventilated electric grill
Turn the knob (A) and select the "ventilated cooking gas." Then turn the knob (G) and select the desired temperature.
It is advisable to preheat the grill for 5 minutes before putting in the food. The oven door must be closed when cooking with the electric grill.



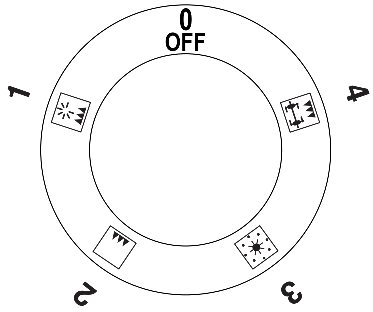
(A)



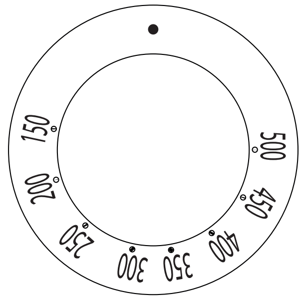
(G)

HOW TO USE THE GAS OVEN WITH GAS GRILL

1 Selecting ventilated gas function
Turn the knob (A) and select the “ventilated cooking gas”. Then turn the knob (G) and select the desired temperature. The ignition of the oven burner takes place automatically after a few seconds. If this does not happen, switch off and repeat the operation.
2 Electric lighting of the gas oven
Turn the knob (A) and select the “static cooking gas”. Then turn the knob (G) and select the desired temperature (150 to 500 ° F). The ignition of the oven burner takes place automatically after a few seconds. If this does not happen, switch off and repeat the operation.
3 Defrost function
Turn the knob (A) and select the “Defrost” function.
4 Lighting the gas grill
Turn the knob (A) and select the “cooking grill.” It is advisable to preheat the grill for 5 minutes before putting in the food. The oven door must be closed when cooking with the electric grill.
To activate the gas grill, use only knob (A) and turn it. During operation of the gas grill is not possible to select a cooking temperature.
The maximum temperature inside the oven with the grill function is 500 °F.
It is advisable to preheat the grill for 5 minutes before putting in the food. The oven door must be closed when cooking with the electric grill. For grilling you should place the baking tray with grid mounted on the 3 rd position



(A)

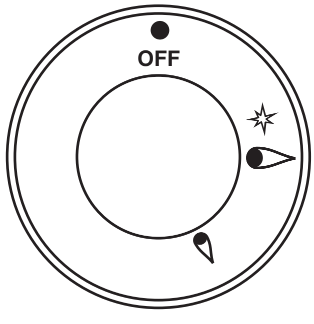


(G)

LIGHTING THE GAS BURNERS

First you have to choose the burner, through indication near the knob, then press the knob (A) controlling the desidered burner and turn it towards the left. It is **important to press the knob for 10 seconds.** In this way the thermocouple bulb overheats and the gas passage is enabled.
NB: For the burner, “Fry-top” and the burner “Coup feu” just press the knob for 2 seconds.

● OFF - maximum - minimum

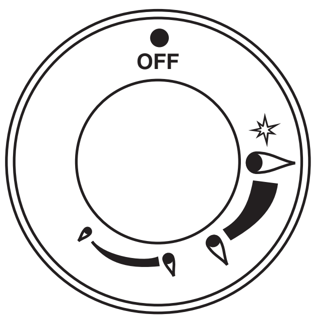


(A)

Figure 28

LIGHTING THE “DUAL” TRIPLE RING BURNER

Locate the knob by the indicator next to it. Press and turn the knob (B) to the spark symbol and keep the knob pressed for 10 seconds.
Once the burner ignites, continue turning the knob in an anti-clockwise direction up to the first limit-stop which corresponds to a medium power level. If you press firmly you go pass the first stop and the external ring goes out, leaving just the small central AUXILIARY burner alight. To regulate the auxiliary burner to minimum, turn the knob in an anti-clockwise direction to the limit-stop (MINIMUM). Now, to reignite the burner turn the knob in a clockwise direction past the limit-stop until you reach the required level.



(B)

Figure 29

WARNING
The effect that top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil. This is an instruction based on safety considerations.

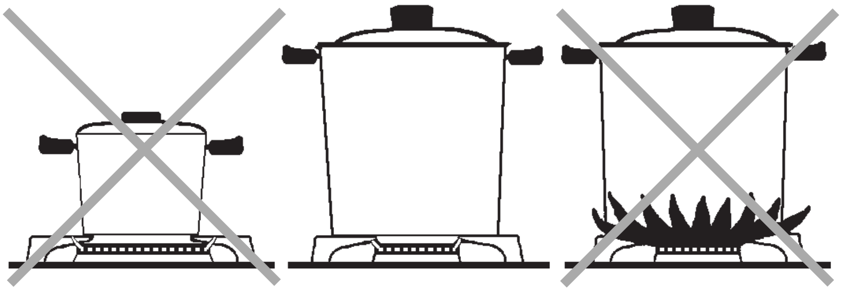


Figure 30

USE OF THE COUP FEU

The large “Coup feu” solid cast iron plate made of concentric rings allows you to rest the pan (or even several pans) directly on the surface (**Fig. 32, 33**). It is heated by means of a gas burner (**Fig. 31**). The plate is designed to provide a moderately intense heat which is well distributed over the surface. This is ideal for slow cooking and particularly for sauces, browning and grilling, heating dishes or keeping them warm. Switch the burner on 15/20 minutes before use to allow the cast iron plate to accumulate heat. You will then be able to use the plate even when switched off for a further 10/15 minutes. The middle of the plate is the area where the highest temperatures are reached whereas the outer part is cooler. By simply moving the pan from the middle to the outside of the plate, you can obtain different cooking intensities without regulating the flame. Pan dimensions permitting, several dishes can be cooked at the same time (**Fig. 33**). If necessary it can be used as a handy top, providing ample space for resting pots and pans.

CLEANING THE COUP FEU PLATE

The hotplate should be cleaned while still warm using the products normally used in the kitchen for metal surfaces. Rub with a wire pad, following the direction of the satin finish. Dry well immediately. If you want to give the plate a better appearance, after cleaning, apply a coat of Supercromo paste. If you do not intend to use the hotplate for long periods, after normal cleaning apply a thin film of liquid paraffin (Vaseline oil) with a wad of cotton wool This treatment is necessary to prevent any formation of surface oxides. When next turning on the plate you will notice the evaporation of the paraffin oil used. This phenomenon will disappear in a few seconds. The hotplate may sometimes present phenomena of surface oxidation due to the presence of humidity, but above all due to lack of use. You are therefore advised to use it frequently to prevent any oxidation. Never leave the hotplate damp. If the oxidation phenomenon still appears, use lightly abrasive paper to remove the oxidation, taking care to rub gently, always in the direction of the plate satin finish. Do not cook food directly on the plate surface. Always use suitable containers.

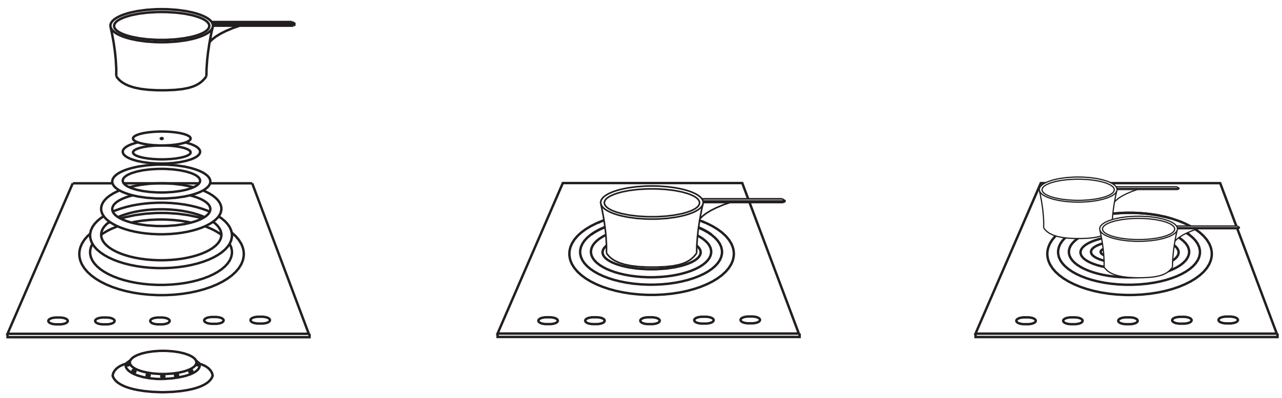
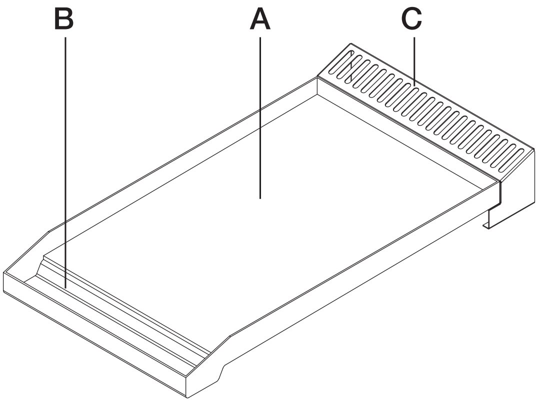
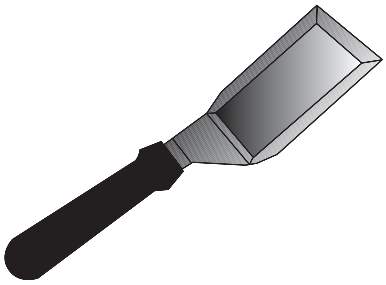


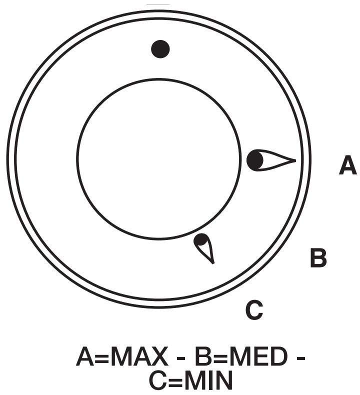
Figure 31 - 32 - 33

INSTRUCTIONS FOR USE OF THE GAS FRY-TOP

The Fry-Top is composed of a special stainless steel plate (20/64” thick), specially designed to have temperatures evenly distributed over the whole surface so that it may be exploited to the full. The plate also has hygienic advantages. Another merit is the high heat accumulation of the plate, with very low heat loss.
To use the appliance, light the flame below the plate by means of the corresponding knob (see “Lighting the burners”) and ensure that the flame is burning. Leave the knob in this position for about 10 minutes at the most and wait for the plate to heat up. Once this period has elapsed, the plate is ready to start cooking.
By adjusting the flame, there is no limit to your culinary imagination. If you turn the knob to minimum, you can do slow cooking or types of cooking in which you want to maintain the organoleptic properties of the foods unchanged. Higher temperatures are suitable for cooking meat, fish and vegetables.
The Fry-Top plate is ideal for Japanese Tepanyaki cooking: the special lid needed for this type of Oriental cooking is available as an optional accessory. Some models are supplied with the spatula shown in **Figure 35**, which is useful both for cooking and for cleaning the plate.







A = cooking area

B = drip tray

C = exhaust flue for combustion fumes

Figure 34 - 35 - 36

COOKING TABLE

(purely indicative values after 10’ preheating with the burner at maximum power)

Knob position (fig. 36)	**Type of cooking**
B	egg in 2 minutes
B	sliced aubergines (3/16” thick) from 9 to 13 minutes
B	sliced potatoes from 5 to 7 minutes
B	sliced courgettes from 3 to 5 minutes
B	fish (gilthead of about 0.4 lb) in 15 minutes
B	hamburger in 10 minutes
B	steak in 3 minutes

CLEANING AND CARING FOR THE FRY-TOP

It is recommended to clean the plate accurately at the end of each cooking session. With the plate hot and the flame at minimum, remove the cooking residue using the scraper provided. Pour a little water onto the plate and, still using the scraper, continue cleaning the plate. Once the water has completely evaporated, repeat the same operation even several times until the desired result is obtained. It is extremely important to clean the plate when it is quite hot.
The black enamel flue may be cleaned with a soft cloth soaked with a solution of lukewarm water and ammonia. Rinse and dry after cleaning.

GAS BARBECUE

Replace the burner cap A with the protected barbecue burner cap B. Before positioning the barbecue plate, ensure that the burner cap has been fitted correctly and test lighting of the burner. To use the appliance, light the flame below the plate by means of the corresponding knob (see “Lighting the burners”) and ensure that the flame is burning. Leave the knob in this position for about 10 minutes at the most and wait for the plate to heat up. Once this period has elapsed, the plate is ready to start cooking. Turn the burner to minimum and lay the food on the plate. Consult the cooing chart to find general indications concerning times. You may find that the cooking times are different from those in the chart. This is quite normal, since times change depending on the quantity and temperature of the food, the type of gas and, of course, your own personal taste

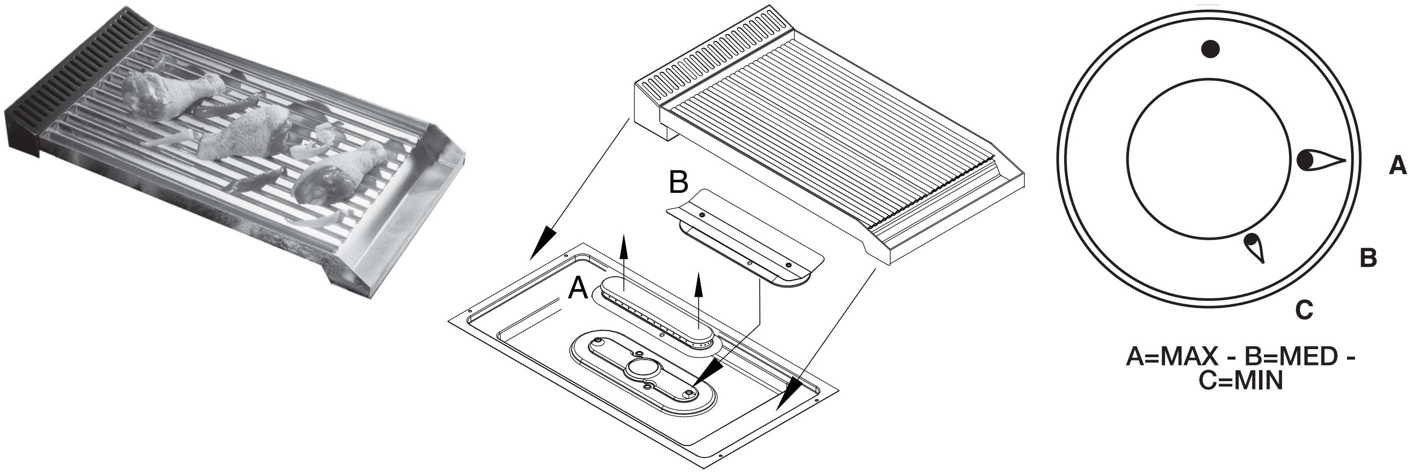


Figure 39 - 40 - 41

COOKING TABLE

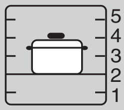
(purely indicative values after 10’ preheating with the burner at maximum power)

Knob position (fig. 41)	Type of cooking
B	sliced aubergines (3/16” thick) from 3 to 5 min.
B	sliced potatoes from 5 to 7 minutes
B	sliced courgettes from 4 to 6 minutes
A	fish (gilthead of about 0.44 lb) in 10 minutes
A	hamburger in 10 minutes
A	T-bone steak (4/5” thick) in 6 minutes
B	steak in 3 minutes

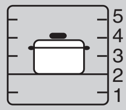
CLEANING THE BARBECUE

Let the barbecue cool before cleaning it. Use a lightly abrasive sponge or a brush with brass bristles, following the direction of the satin finish of the plate. It is important to remove all encrustations formed between one strip and another. It is recommended to clean the barbecue after each cooking session. As in all barbecues, the plate loses its shine with constant use and dark rings may form. Once it has cooled, the flue can be cleaned with a soft cloth soaked in a solution of lukewarm water and ammonia.

FAN OVEN COOKING CHART

MEATS	TEMPERATURE [°F]	POSITION 	TIME [min]
Roast beef	340 - 360	2 – 3	40 - 50
Roast ox	340 – 370	2 – 3	40 – 60
Roast veal	320 – 360	2 – 3	65 - 90
Roast lamb	285 – 320	2	100 – 130
Rare roast beef	360 -370	2 – 3	40 - 45
Roast hare	340 - 360	2 – 3	30 - 50
Roast rabbit	320 - 360	2	80 - 100
Roast turkey	320 – 360	2	160 – 240
Roast goose	320 – 370	2 – 3	120 - 160
Roast duck	340 – 360	2 - 3	100 – 160
Rare roast beef	360	2 – 3	70 - 90
FISH	320 - 360	2 – 3	15 – 25
CAKES			
Fruit cake	360 - 390	2	40 – 50
Plain square cake	360 – 375	2	40 – 45
Brioches	340 – 360	2	40 – 60
Sponge cake	375 – 390	2	25 - 35
Plain ring cake	320 -360	2	35 – 45
Sweet biscuits	360 - 390	2	20 - 30
Yeast cake	375 - 390	2	30 – 40
Strudel	320	2	25 – 35
Savoy biscuits	300 – 360	2	50 – 60
Apple fritters	360 – 390	2	18 - 25
Biscuits pudding	340 - 360	2	30 – 40
Toast	370 - 385	2	7
Bread	390 – 360	3	40
Pizza	430 - 465	2 - 3	15/20

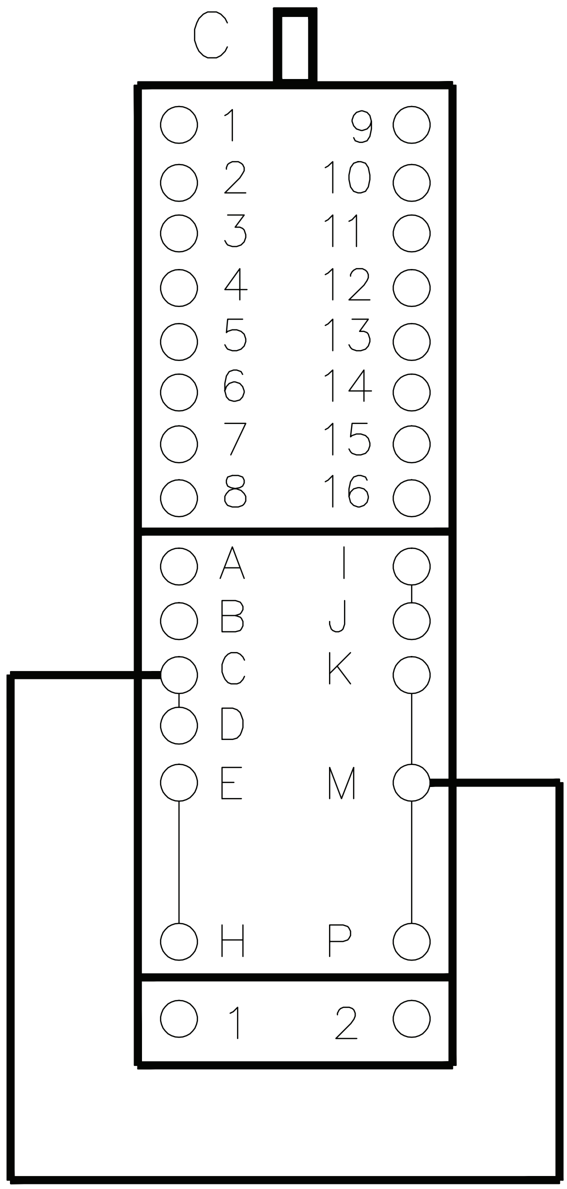
NATURAL CONVECTION OVEN COOKING CHART

MEATS	TEMPERATURE [°F]	POSITION 	TIME [min]
Roast beef	440	2 – 3	60 - 80
Roast ox	450-500	2 – 3	50 – 60
Roast veal	440	2 – 3	60 - 80
Roast lamb	440	2	40 – 50
Rare roast beef	450	2 – 3	50 – 60
Roast hare	450-500	2 – 3	40 - 50
Roast rabbit	450-500	2	40 - 50
Roast turkey	450-500	2	50 – 60
Roast goose	440	2 – 3	60 - 70
Roast duck	450-500	2 - 3	45 – 60
Rare roast beef	450-500	2 – 3	40 – 45
FISH	390 - 440	1 – 2	15 – 25
CAKES			
Fruit cake	440	2	35 – 40
Plain square cake	350 – 390	2	50 – 60
Brioches	350 – 390	2	25 – 30
Sponge cake	430 – 500	2	20 - 30
Plain ring cake	360 -390	2	30 – 40
Sweet biscuits	390 - 430	2	15 - 20
Yeast cake	450-500	2	25 – 35
Strudel	360	2	20 – 30
Savoy biscuits	360 – 390	2	40 – 50
Apple fritters	390 – 430	2	15 – 20
Biscuits pudding	390 - 430	2	20 – 30
Toast	450-500	3	5
Bread	430	3	30
Pizza	450-500	2	15/20

ELECTRICAL SKETCHES

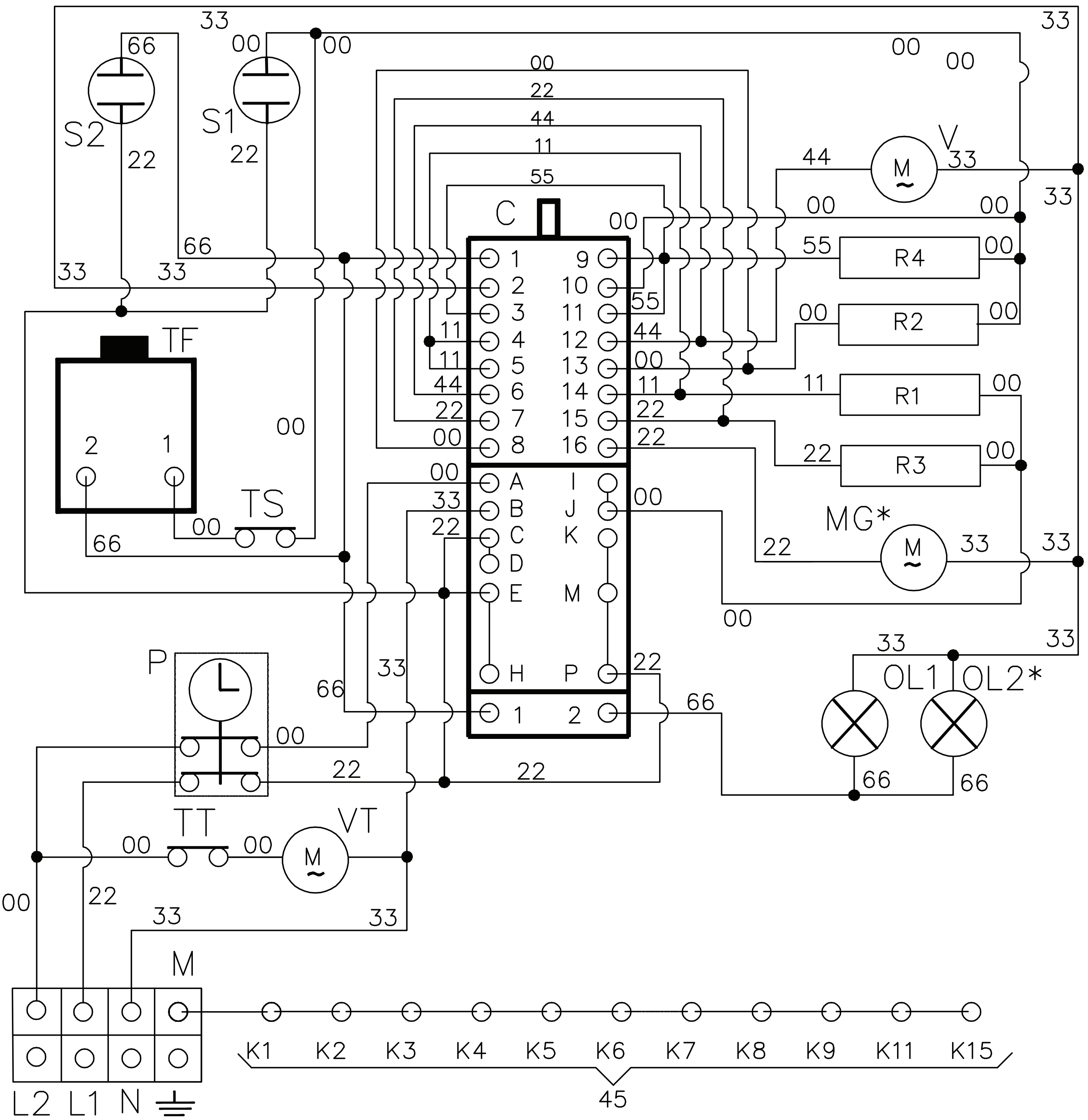
	KEYS		KEYS		KEYS
00	BLACK	K8	EARTH WIRE ROTISSERIE	R1	UPPER HEATING ELEMENT
11	BROWN	K9	EARTH WIRE COOLING FAN	R2	LOWER HEATING ELEMENT
22	RED	K10	EARTH WIRE SELECTOR	R3	GRILL HEATING ELEMENT
33	WHITE	K11	EARTH WIRE OVEN THERMOSTAT	R4	CIRCULAR HEATING ELEMENT
44	YELLOW	K12	EARTH WIRE PROGRAMMER	R5	BARBECUE HEATING ELEMENT
55	YELLOW-GREEN	K13	EARTH WIRE GRILL	RE	ENERGY REGULATOR
66	GREY	K14	EARTH WIRE EL. HOTPLATE	S1	OVEN WARNING LIGHT
AA	BLUE	K15	EARTH WIRE APPLIANCE CHASSIS	S2	MAINS POWER WARNING LIGHT
C	ELECTRICAL IGNITION TRASFORMER	K16	EARTH WIRE BARBECUE	S3	GRILL WARNING LIGHT
DS1	ELECTRONIC CONTROLLER	K17	EARTH WIRE FRYER	SP	SPARKING PLUG
EL	OVEN VALVE	OL1	OVEN LAMP	T	GRILL THERMOSTAT
EL1	GRILL VALVE	OL2	OVEN LAMP	TF	OVEN THERMOSTAT
L1	PHASE 1	M	TERMINAL BOARD	TR	FRYER THERMOSTAT
K1	EARTH WIRE FOR TERMINAL BOARD	MA	ELECTRICAL IGNITION MICROSWITCH	TS	SAFETY THERMOSTAT
K2	EARTH WIRE LOWER RESISTANCE	MD	GRILL MICROSWITCH	TT	COOLING FAN THERMOSTAT
K3	EARTH WIRE FOR OVEN FAN	MG	ROTISSERIE	V	OVEN FAN
K4	EARTH WIRE CIRCULAR RESISTANCE	MP	DOOR MICROSWITCH	VT	COOLING FAN
K5	EARTH WIRE UPPER RESISTANCE	N	NEUTRAL	L2	PHASE 2
K6	EARTH WIRE OVEN LAMP 1	P	MINUTE COUNTER/PROGRAMMER	⏚	GROUND
K7	EARTH WIRE OVEN LAMP 2	P	MINUTRE COUNTER/CLOCK		

Electrical sketches	Models
UP90MP	UP60MP, UP70MP, UM70MP, UP76MP, UM76MP, UP90MP, UP906MP,UP90FMP,UM90MP, UM906MP, UM90FMP
UP90VG	UP60VG, UP76VG, UM76VG, UP70VG, UM70VG, UP90VG, UP906VG, UP90FVG, UM90VG, UM906VG, UM90FVG
UP90VGG	UP60VGG, UP90VGG, UP906VGG, UP90FVGG, UM90VGG, UM906VGG, UM90FVGG, UP70VGG, UM70VGG
UPD100FMP	UPD90MP, UPD90FMP, UPD906MP, UPD106MP, UPD100FMP, UPD100SMP, UQDC90MP, UQDC90FMP, UQDC1006MP, UQDC100FMP, UQDC100SMP, UMD1006MP, UMD100FMP, UMD100SMP
UPD90VG	UPD90VG, UPD90FVG, UPD906VG, UPD106VG, UPD100FVG, UPD100SVG, UQDC90VG, UQDC90FVG, UQDC1006VG, UQDC100FVG, UQDC100SVG, UMD1006VG, UMD100FVG, UMD100SVG
UPD90VGG	UPD90VGG, UPD90FVGG, UPD906VGG, UPD1006VGG, UPD100FVGG, UPD100SVGG, UQDC90VGG, UQDC90FVGG, UQDC1006VGG, UQDC100FVGG, UQDC100SVGG, UMD1006VGG, UMD100FVGG, UMD100SVGG
UP120SMP	UP1207MP, UP120FMP, UP120SMP, UM1207MP, UM120FMP, UM120SMP, UPS1207MP, UPS120FMP, UPS120SMP, UMS1207MP, UMS120FMP, UMS120SMP
UP120VG	UP1207VG, UP120FVG, UP120SVG, UM1207VG, UM120FVG, UM120SVG, UPS1207VG, UPS120FVG, UPS120SVG, UMS1207VG, UMS120FVG, UMS120SVG
UP120VGG	UP1207VGG, UP120FVGG, UP120SVGG, UM1207VGG, UM120FVGG, UM120SVGG, UPS1207VGG, UPS120FVGG, UPS120SVGG, UMS1207VGG, UMS120FVGG, UMS120SVGG
UP150MP	UPD1207MP, UPD120FMP,UPD120SMP, UP150SMP, UP150FMP, UP150FSMP, UM150SMP,UM150FMP, UM150FSMP, UQDC1207MP, UQDC120FMP, UQDC120SMP
UM150SVG	UPD1207VG, UPD120FVG,UPD120SVG, UQDC1207MP, UQDC120FMP, UQDC120SMP, UP150SVG, UP150FVG, UP150FSVG, UM150SVG, UM150FVG, UM150FSVG
UP150SVGG	UPD1207VGG, UPD120FVGG, UPD120SVGG, UP150SVGG, UP150FVGG, UP150FSVGG, UM150SVGG, UM150FVGG, UM150FSVGG, UQDC1207VGG, UQDC120FVGG, UQDC120SVGG

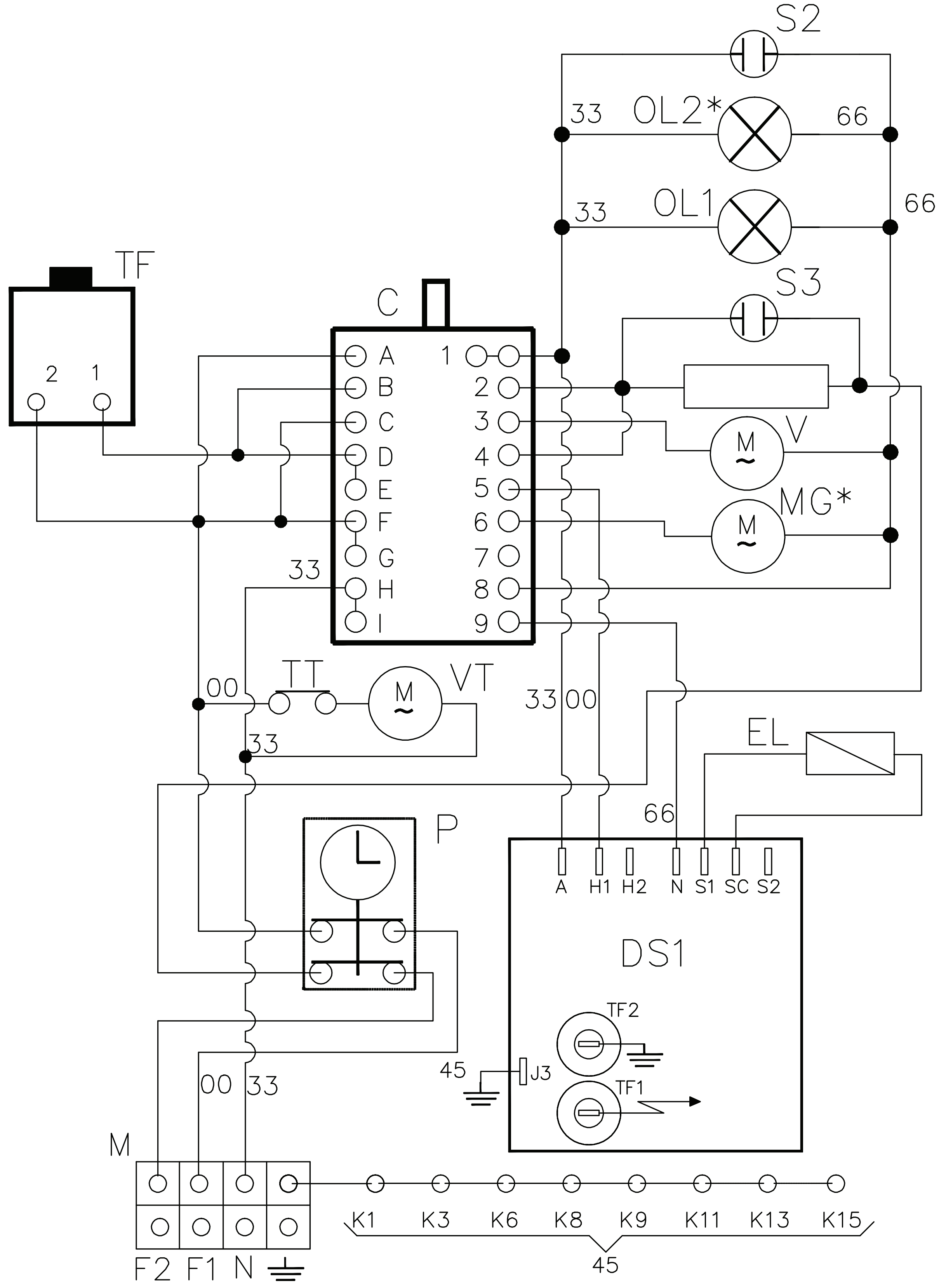


MULTIFUNCTION MODELS ONLY

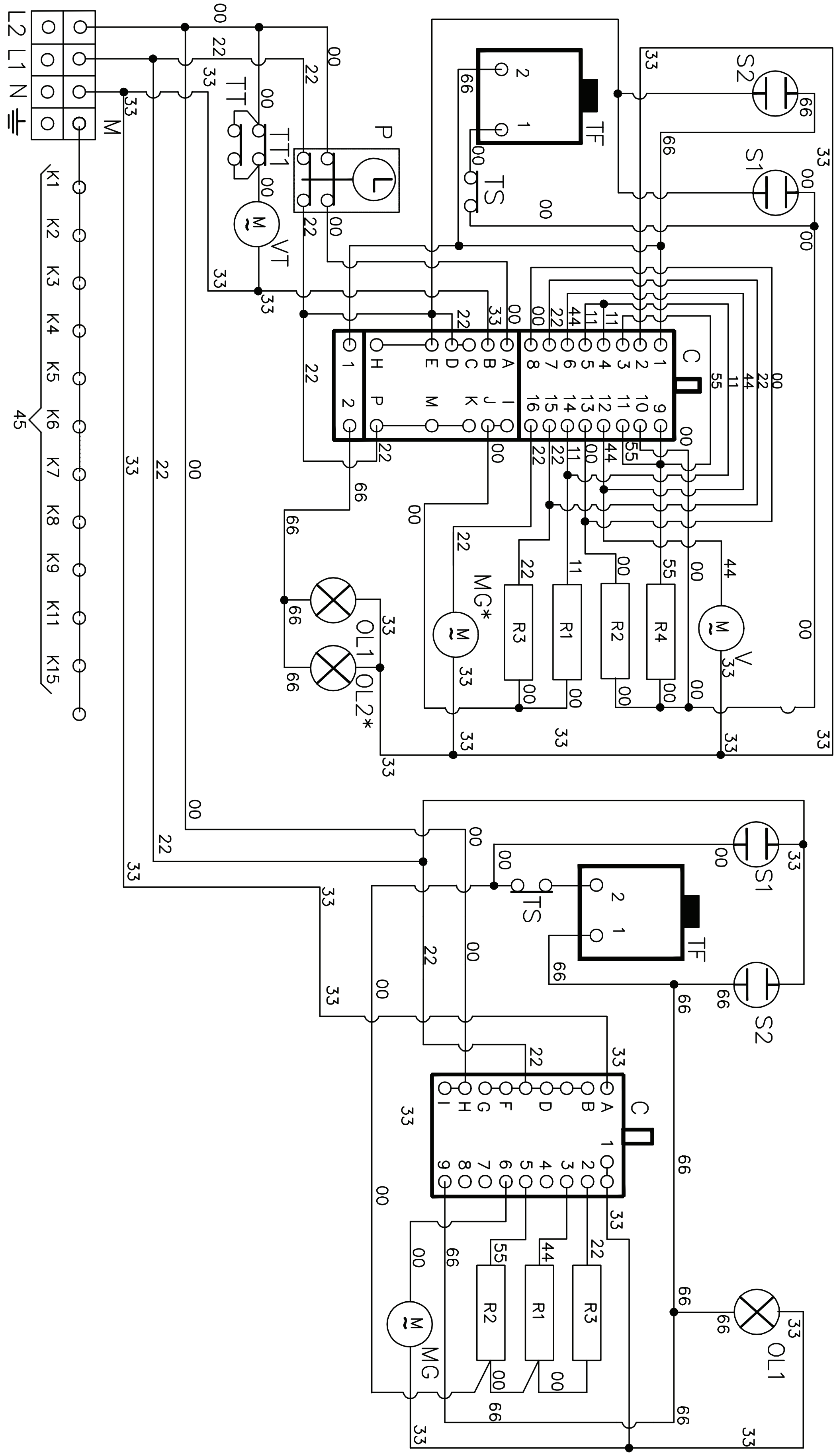
UP90MP


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UP90VG

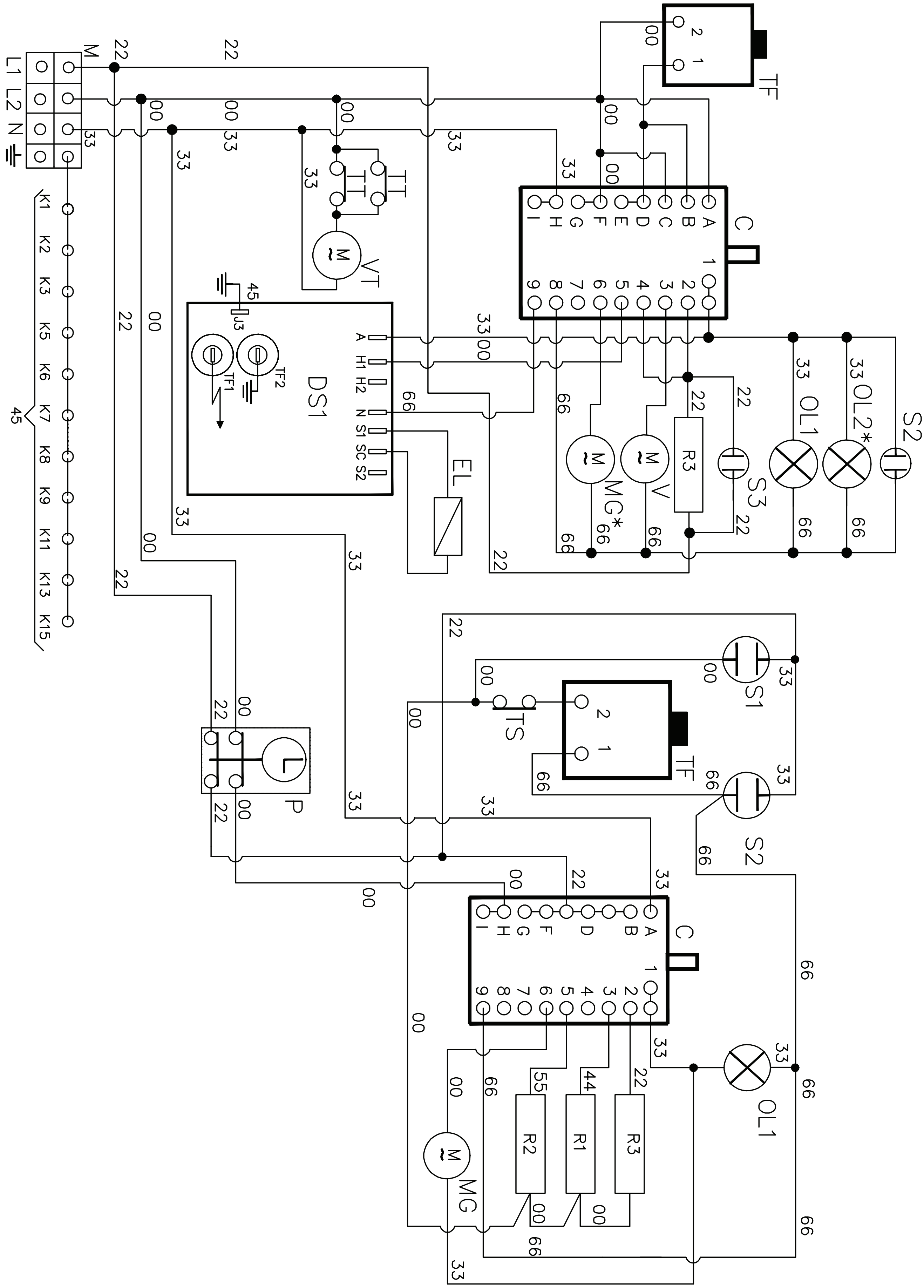

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UPD100FMP



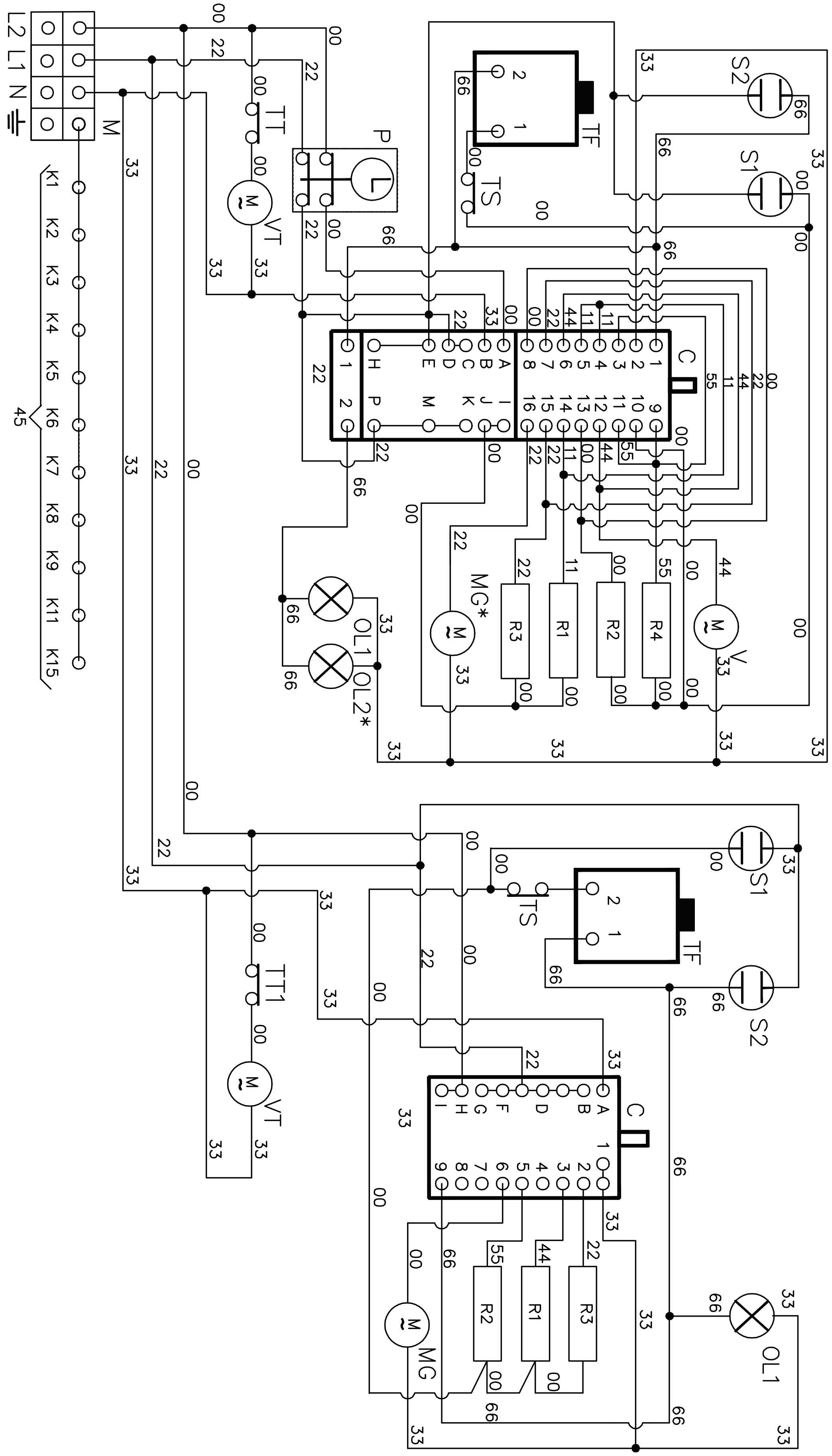
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UPD90VG



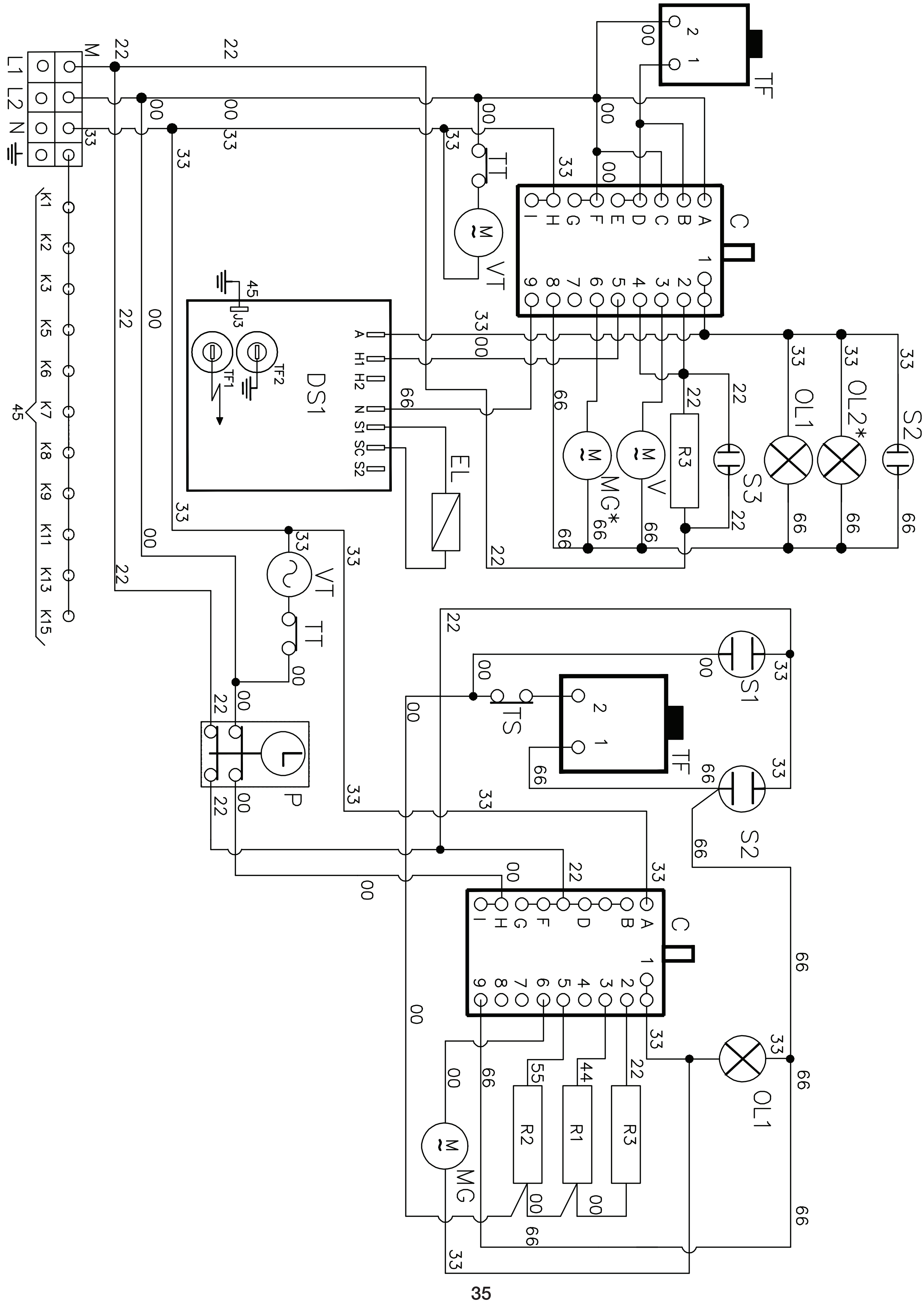
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OL2*
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UP120SMP

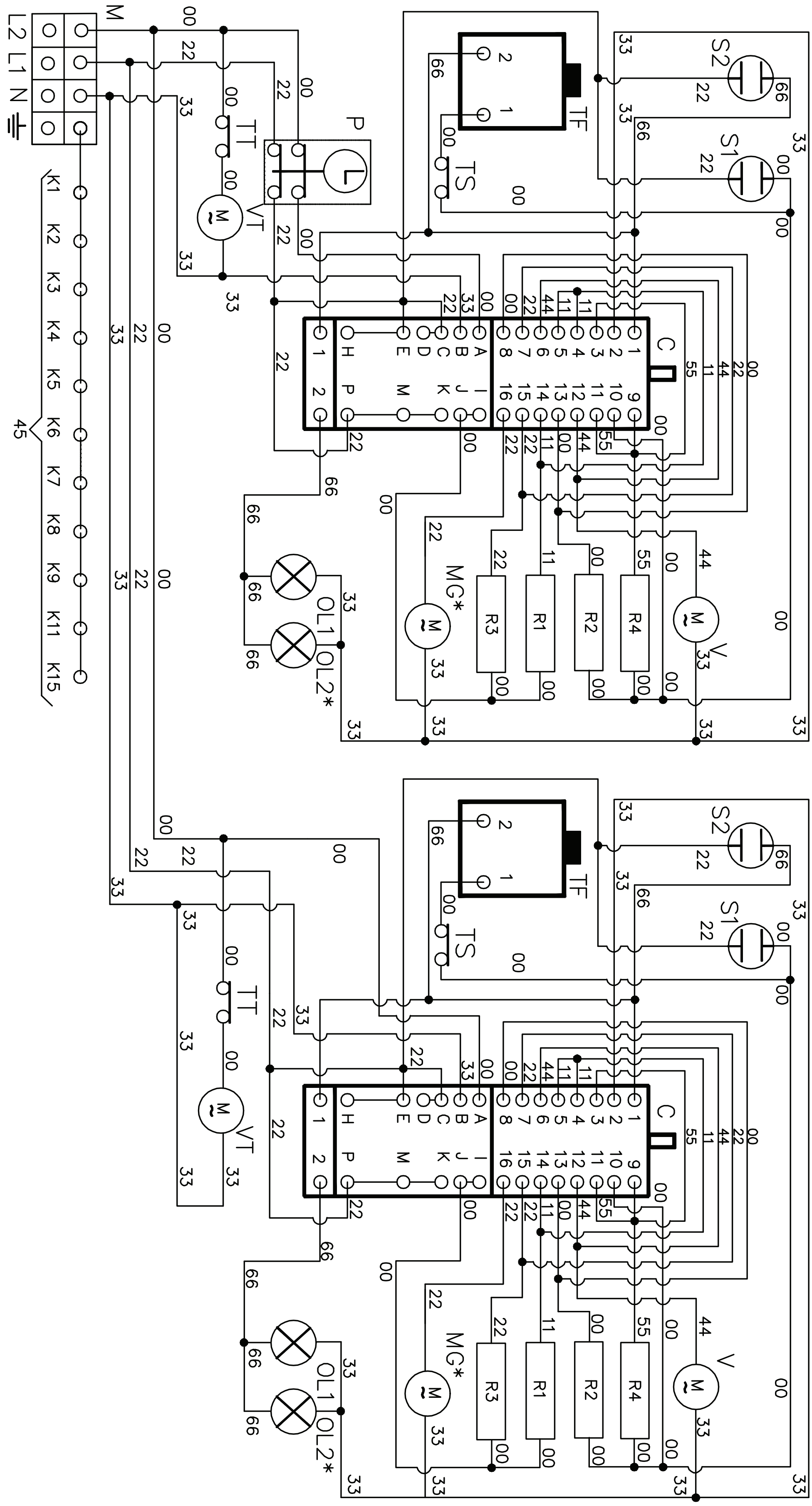


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UP120VG

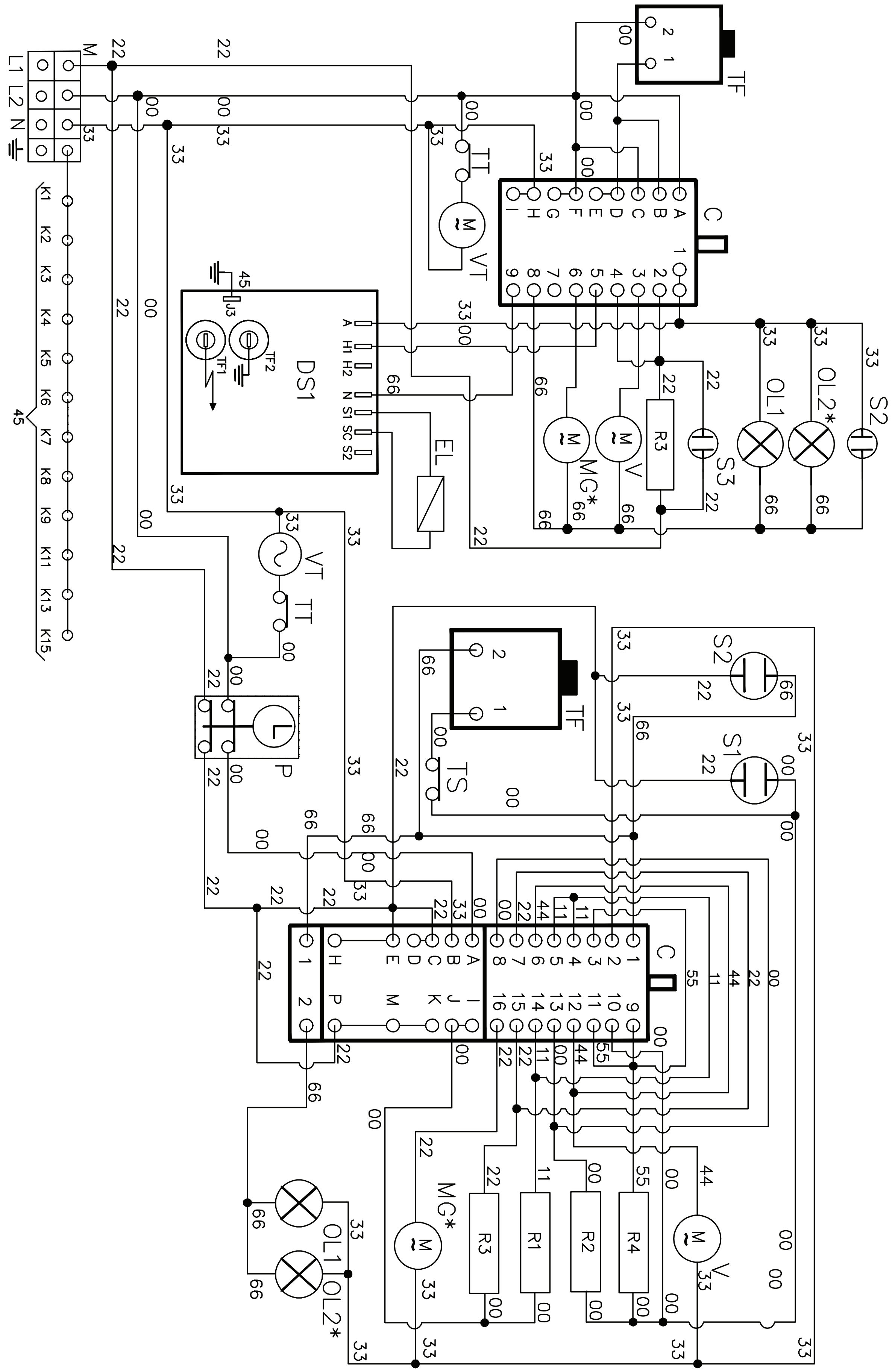


UP150MP

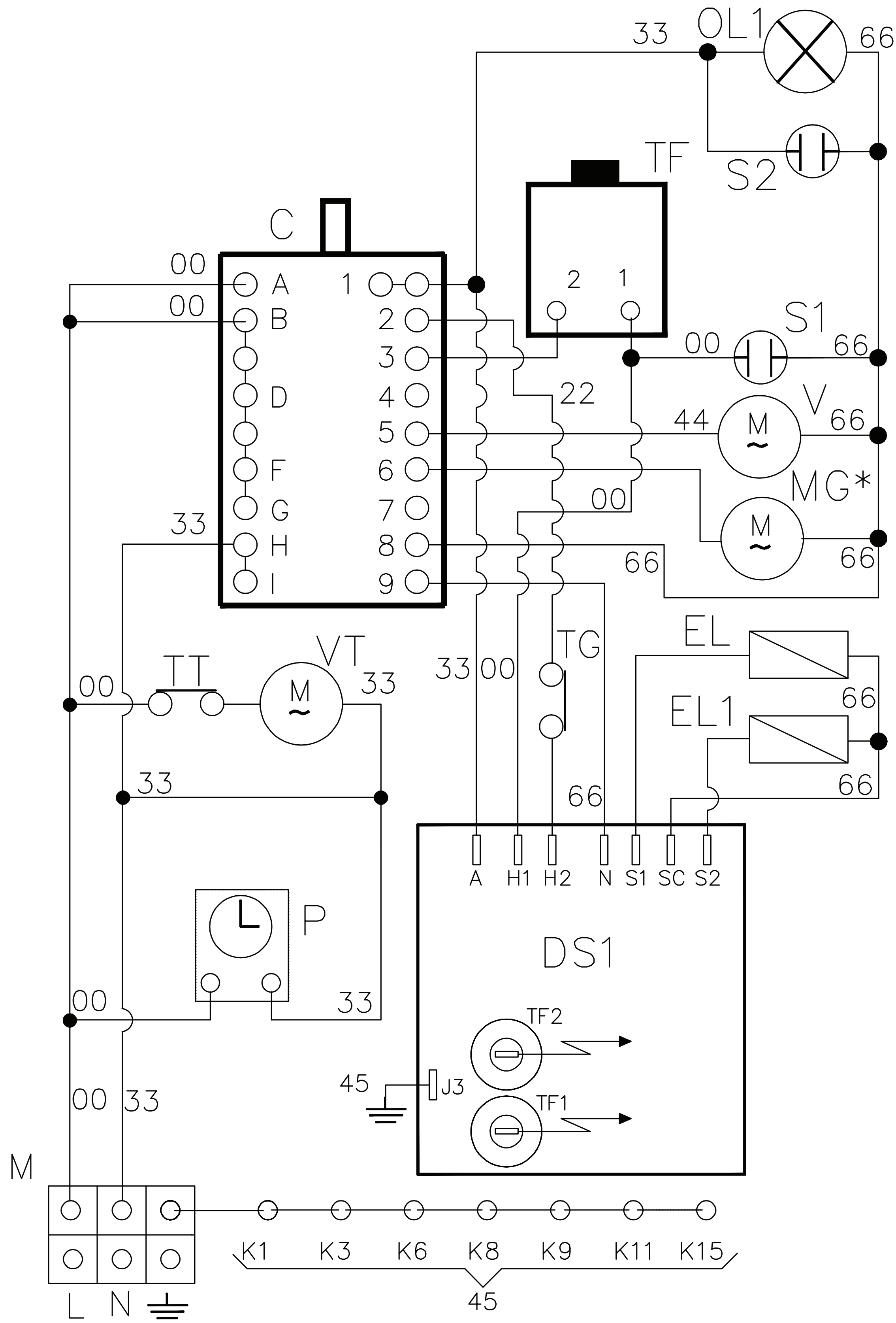


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UM150SVG

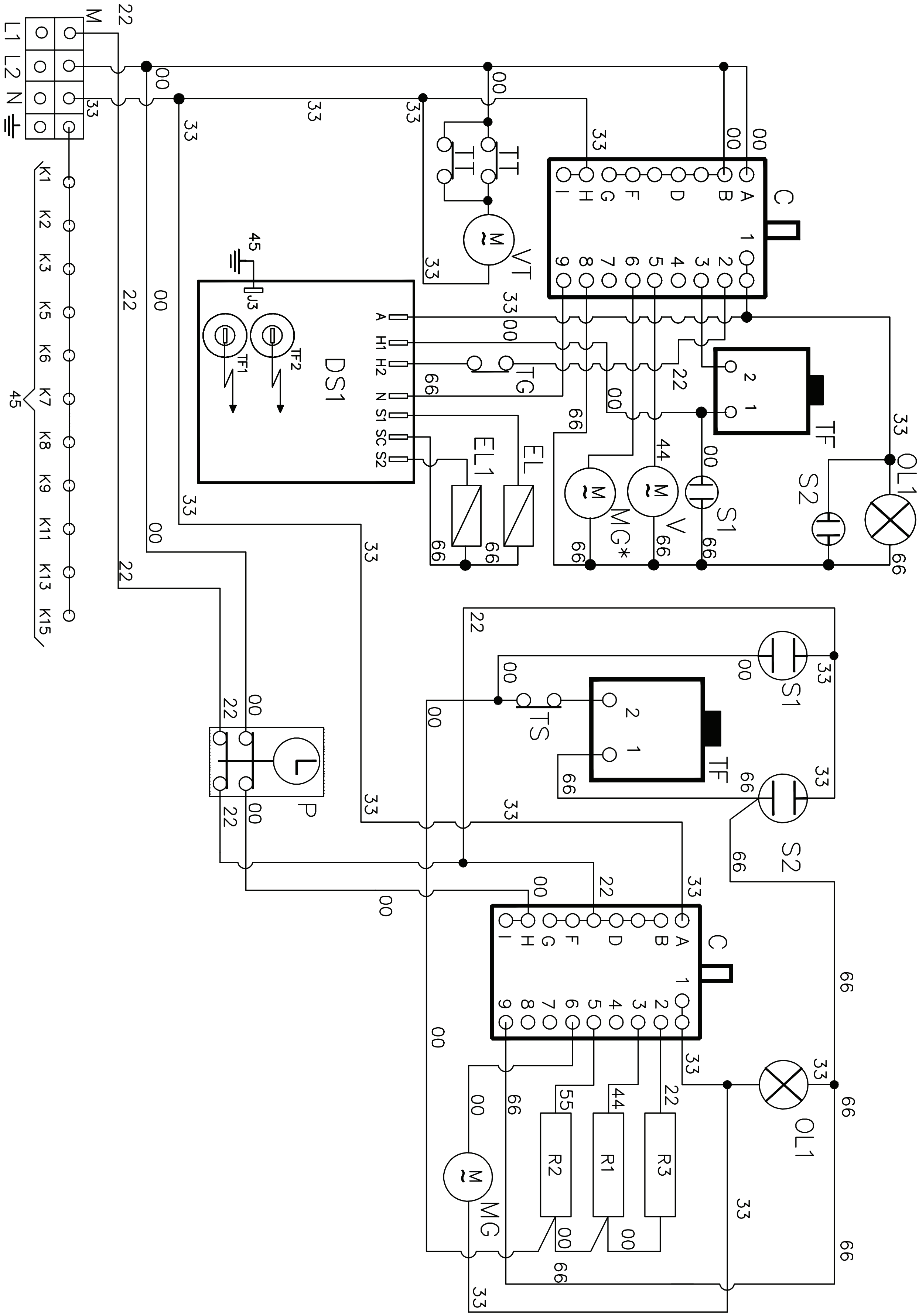

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UP90VGG

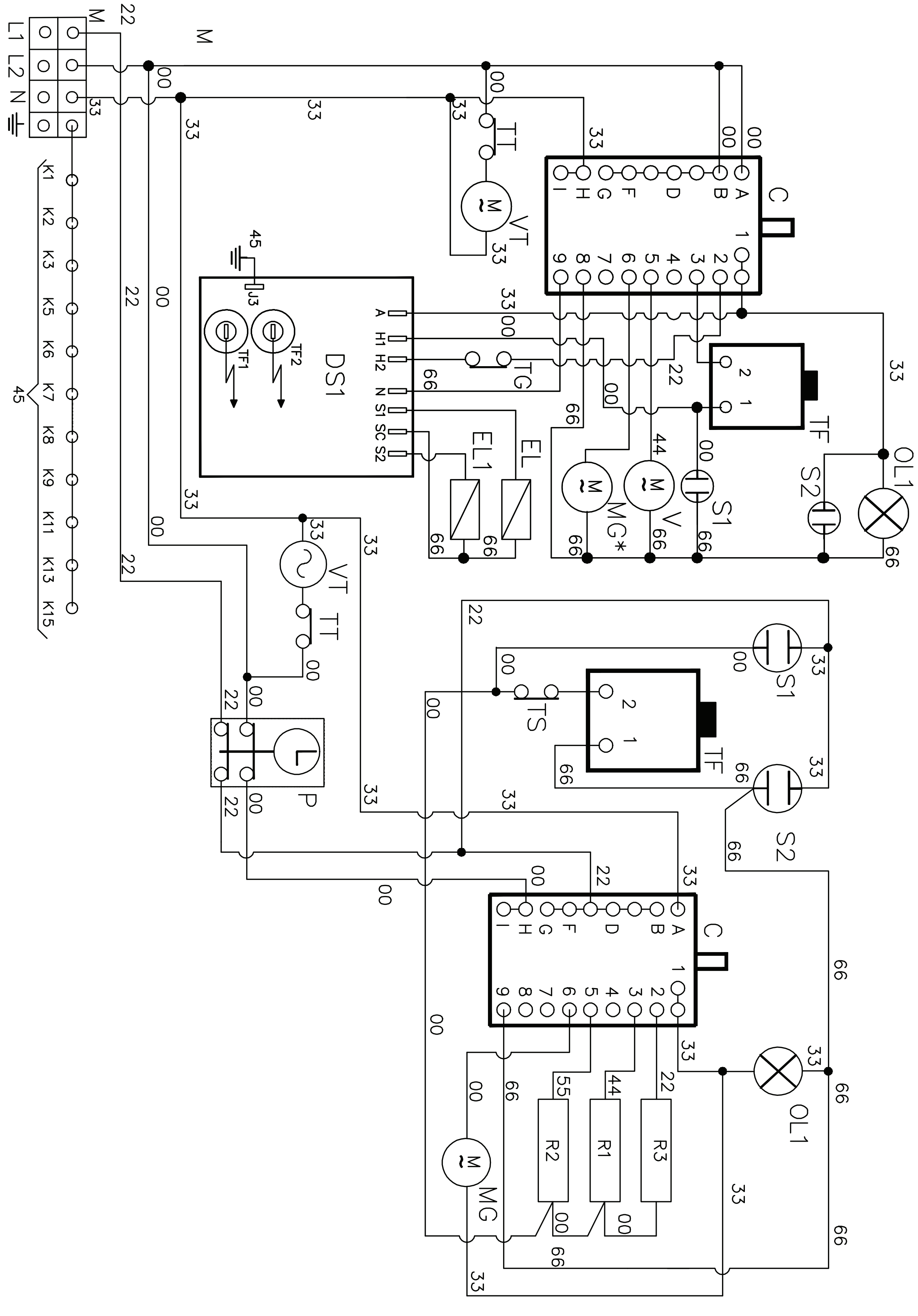


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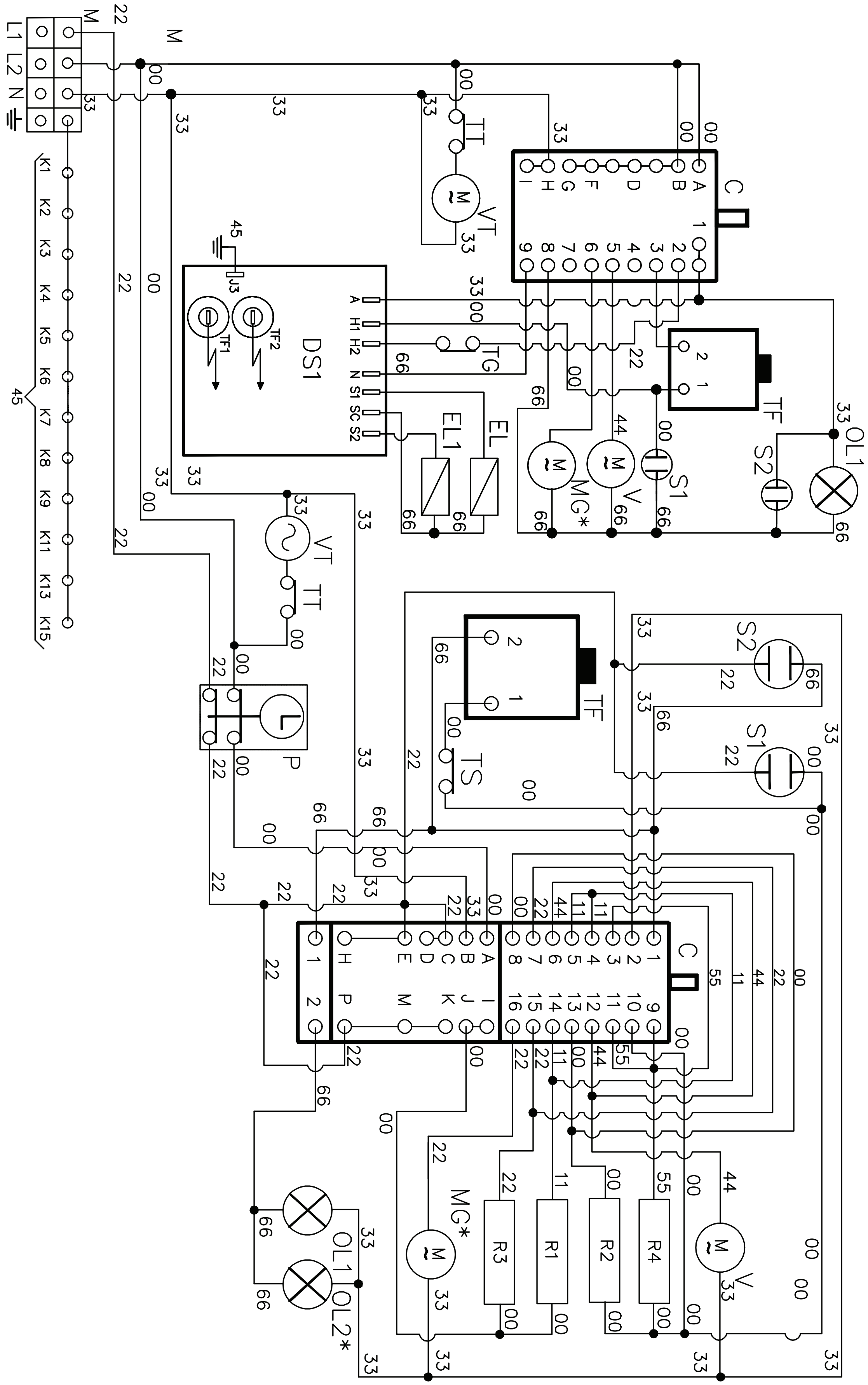

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UP120VGG



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UP150SVGG



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ELECTRICAL AND GAS POWER TABLE

	GAS POWER (Btu/h)												ELECTRICAL POWER (kW/240V)												
	COOK TOP							GAS OVEN					ELECTRICAL					GAS							
	SR	R	TC	P	FT	TP1	TP2	90 VG	60 VG	60 VGG	70 VG	70-90 GG	90 MULTIF	60 MULTIF	70 MULTIF	40 STATICO	30 STATICO	90 VENT	60 VENT	70 VENT	60 VGG	70 VGG	90 VGG	TOTAL GAS POWER [Btu]	TOTAL ELECTRICAL POWER [Kw]
	7000	10500	15500	10500	10500	8500	8500	15000	11500	9000	15000	13500	3,7	3,7	3,7	2	1,8	2,5	1,8	2,5	0,1	0,1	0,1		
UP(F/L/W/N/S)60MP	1	2	1											1										43500	3,7
UP(F/L/W/N/S)60VG	1	2	1						1										1					55000	1,8
UP(F/L/W/N/S)60VGG	1	2	1						1	1											1			64000	0,1
UP(F/L/W/N/S)70MP	1	2	1											1										43500	3,7
UP(F/L/W/N/S)70VG	1	2	1						1										1					55000	1,8
UP(F/L/W/N/S)70VGG	1	2	1						1	1											1			64000	0,1
UM70MP_UM(T/CA)70MP	1	2	1											1										43500	3,7
UM70VG_UM(T/CA)70VG	1	2	1						1										1					55000	1,8
UM70VGG_UM(T/CA)70VGG	1	2	1						1	1											1			64000	0,1
UP(F/L/W/N/S)76MP	2	2	1												1									50500	3,7
UM76MP_UM(T/CA)76MP	2	2	1												1									50500	3,7
UP(F/L/W/N/S)76VG	2	2	1								1									1				65500	2,5
UM76VG_UM(T/CA)76VG	2	2	1								1									1				65500	2,5
UP(F/L/W/N/S)76VGG	2	2	1								1	1										1		79000	0,1
UM76VGG_UM(T/CA)76VGG	2	2	1								1	1										1		79000	0,1
UP(F/L/W/N/S)90VG	1	2	1	1				1										1						69000	2,5
UM90VG_UM(T/CA)90VG	1	2	1	1				1										1						69000	2,5
UP(F/L/W/N/S)90VGG	1	2	1	1				1				1											1	82500	0,1
UM90VGG_UM(T/CA)90VGG	1	2	1	1				1				1											1	82500	0,1
UP(/L/W/N/S)F90MP	1	2	1	1									1											54000	3,7
UM90MP_UM(T/CA)90MP	1	2	1	1									1											54000	3,7
UP(F/L/W/N/S)90FVG	1	2	1		1			1										1						69000	2,5
UM90FVG_UM(T/CA)90FVG	1	2	1		1			1										1						69000	2,5
UP(F/L/W/N/S)90FVGG	1	2	1		1			1				1											1	82500	0,1
UM90FVGG_UM(T/CA)90FVGG	1	2	1		1			1				1											1	82500	0,1
UP(F/L/W/N/S)90FMP	1	2	1		1								1											54000	3,7
M90FMP_M(T/CA)90FMP	1	2	1		1								1											54000	3,7
UP(F/L/W/N/S)906VG	2	3	1					1										1						76000	2,5
UM906VG_UM(T/CA)906VG	1	3	2					1										1						84500	2,5
UP(F/L/W/N/S)906VGG	2	3	1					1				1											1	89500	0,1
UM906VGG_UM(T/CA)906VGG	1	3	2					1				1											1	98000	0,1
UP(F/L/W/N/S)906MP	2	3	1										1											61000	3,7
UM906MP_UM(T/CA)906MP	1	3	2										1											69500	3,7
UPD(F/L/W/N/S)90VG	1	2	1	1					1								1		1					65500	3,6
UPD(F/L/W/N/S)90VGG	1	2	1	1					1	1							1				1			74500	1,9
UPD(F/L/W/N)90MP	1	2	1	1										1			1							54000	5,5
UPD(F/L/W/N/S)90FVG	1	2	1		1				1								1		1					65500	3,6
UPD(F/L/W/N/S)90FVGG	1	2	1		1				1	1							1				1			74500	1,9
UPD(F/L/W/N/S)90FMP	1	2	1		1									1			1							54000	5,5
UPD(F/L/W/N/S)906VG	2	3	1						1								1		1					72500	3,6
UPD(F/L/W/N/S)906VGG	2	3	1						1	1							1				1			81500	1,9
UPD(F/L/W/N/S)906MP	2	3	1											1			1							61000	5,5
UQDC90WVG	1	2	1	1					1								1		1					65500	3,6
UQDC90WVGG	1	2	1	1					1	1							1				1			74500	1,9
UQDC90WMP	1	2	1	1										1			1							54000	5,5
UQDC90FWVG	1	2	1		1				1								1		1					65500	3,6
UQDC90FWVGG	1	2	1		1				1	1							1				1			74500	1,9
UQDC90FWMP	1	2	1		1									1			1							54000	5,5
UPD(F/L/W/N/S)1006VG	1	3	2						1							1			1					81000	3,8
UMD1006VG_UMTD1006VG	1	3	2						1								1		1					81000	3,6
UPD(F/L/W/N/S)1006VGG	1	3	2						1	1						1					1			90000	2,1
UMD1006VGG_UMTD1006VGG	1	3	2						1	1							1				1			90000	1,9
UPD(F/L/W/N/S)1006MP	1	3	2											1		1								69500	5,7
UMD1006MP_UMTD1006MP	1	3	2											1			1							69500	5,5
UPD(F/L/W/N/S)100FVG	1	2	1		1				1							1			1					65500	3,8
UMD100FVG_UMTD100FVG	1	2	1		1				1								1		1					65500	3,6
UPD(F/L/W/N/S)100FVGG	1	2	1		1				1	1						1					1			74500	2,1
UMD100FVGG_UMTD100FVGG	1	2	1		1				1	1							1				1			74500	1,9
UPD(F/L/W/N/S)100FMP	1	2	1		1									1		1								54000	5,7
UMD100FMP_UMTD100FMP	1	2	1		1									1			1							54000	5,5
UPD(F/L/W/N/S)100SVG	1	2	1			1			1							1			1					63500	3,8
UMD100SVG_UMTD100SVG	1	2	1			1			1								1		1					63500	3,6
UPD(F/L/W/N/S)100SVGG	1	2	1			1			1	1						1					1			72500	2,1
UMD100SVGG_UMTD100SVGG	1	2	1			1			1	1							1				1			72500	1,9
UPD(F/L/W/N/S)100SMP	1	2	1			1								1		1								52000	5,7
UMD100SMP_UMTD100SMP	1	2	1			1								1			1							52000	5,5
UQDC1006WVG	1	3	2						1							1			1					81000	3,8
UQDC1006WVGG	1	3	2						1	1						1					1			90000	2,1
UQDC1006WMP	1	3	2											1		1								69500	5,7
UQDC100FWVG	1	2	1		1				1							1			1					65500	3,8
UQDC100FWVGG	1	2	1		1				1	1						1					1			74500	2,1
UQDC100FWMP	1	2	1		1									1		1								54000	5,7
UQDC100SWVG	1	2	1			1			1							1			1					63500	3,8
UQDC100SWVGG	1	2	1			1			1	1						1					1			72500	2,1

	GAS POWER (Btu/h)												ELECTRICAL POWER (kW/240V)												
	COOK TOP							GAS OVEN					ELECTRICAL					GAS							
	SR	R	TC	P	FT	TP1	TP2	90 VG	60 VG	60 VGG	70 VG	70-90 GG	90 MULTIF	60 MULTIF	70 MULTIF	40 STATICO	30 STATICO	90 VENT	60 VENT	70 VENT	60 VGG	70 VGG	90 VGG	TOTAL GAS POWER [Btu]	TOTAL ELECTRICAL POWER [Kw]
	7000	10500	15500	10500	10500	8500	8500	15000	11500	9000	15000	13500	3,7	3,7	3,7	2	1,8	2,5	1,8	2,5	0,1	0,1	0,1		
UQDC100SWMP	1	2	1			1								1		1								52000	5,7
UP(F/L/W/N/S)1207VG	1	3	2	1				1									1	1						95000	4,3
UM1207VG_UMT1207VG	1	3	2	1				1									1	1						95000	4,3
UP(F/L/W/N/S)1207VGG	1	3	2	1				1				1					1						1	108500	1,9
UM1207VGG_UMT1207VGG	1	3	2	1				1				1					1						1	108500	1,9
UP(F/L/W/N/S)1207MP	1	3	2	1									1				1							80000	5,5
UM1207MP_UMT1207MP	1	3	2	1									1				1							80000	5,5
UP(F/L/W/N/S)120FVG	1	3	2		1			1									1	1						95000	4,3
UM120FVG_UMT120FVG	1	3	2		1			1									1	1						95000	4,3
UP(F/L/W/N/S)120FVGG	1	3	2		1			1				1					1						1	108500	1,9
UM120FVGG_UMT120FVGG	1	3	2		1			1				1					1						1	108500	1,9
UP(F/L/W/N/S)120FMP	1	3	2		1								1				1							80000	5,5
UM120FMP_UMT120FMP	1	3	2		1								1				1							80000	5,5
UP(F/L/W/N/S)120SVG	1	2	1	1		1		1									1	1						77500	4,3
UM120S5VG_UMT120S5VG	1	2	1	1		1		1									1	1						77500	4,3
UP(F/L/W/N/S)120SVGG	1	2	1	1		1		1				1					1						1	91000	1,9
UM120S5VGG_UMT120S5VGG	1	2	1	1		1		1				1					1						1	91000	1,9
UP(F/L/W/N/S)120SMP	1	2	1	1		1							1				1							62500	5,5
UM120S5MP_UMT120S5MP	1	2	1	1		1							1				1							62500	5,5
UPD(F/L/W/N/S)1207VG	1	3	2	1					1					1					1					91500	5,5
UPD(F/L/W/N/S)1207VGG	1	3	2	1					1	1				1							1			100500	3,8
UPD(F/L/W/N/S)1207MP	1	3	2	1										2										80000	7,4
UPD(F/L/W/N/S)120FVG	1	3	2		1				1					1					1					91500	5,5
UPD(F/L/W/N/S)120FVGG	1	3	2		1				1	1				1							1			100500	3,8
UPD(F/L/W/N/S)120FMP	1	3	2		1									2										80000	7,4
UPD(F/L/W/N/S)120SVG	1	2	1	1		1			1					1					1					74000	5,5
UPD(F/L/W/N/S)120SVGG	1	2	1	1		1			1	1				1							1			83000	3,8
UPD(F/L/W/N/S)120SMP	1	2	1	1		1								2										62500	7,4
UQDC1207WVG	1	3	2	1					1					1					1					91500	5,5
UQDC1207WVGG	1	3	2	1					1	1				1							1			100500	3,8
UQDC1207WMP	1	3	2	1										2										80000	7,4
UQDC120FWVG	1	3	2		1				1					1					1					91500	5,5
UQDC120FWVGG	1	3	2		1				1	1				1							1			100500	3,8
UQDC120FWMP	1	3	2		1									2										80000	7,4
UQDC120SWVG	1	2	1	1		1			1					1					1					74000	5,5
UQDC120SWVGG	1	2	1	1		1			1	1				1							1			83000	3,8
UQDC120SWMP	1	2	1	1		1								2										62500	7,4
UPS(F/L/W/N/S)1207VG	1	3	2	1							1					1				1				95000	4,5
UPS(F/L/W/N/S)1207VGG	1	3	2	1							1	1				1						1		108500	2,1
UPS(F/L/W/N/S)1207MP	1	3	2	1											1	1								80000	5,7
UPS(F/L/W/N/S)120FVG	1	3	2		1						1					1				1				95000	4,5
UPS(F/L/W/N/S)120FVGG	1	3	2		1						1	1				1						1		108500	2,1
UPS(F/L/W/N/S)120FMP	1	3	2		1										1	1								80000	5,7
UPS(F/L/W/N/S)120SVG	1	2	1	1		1					1					1				1				77500	4,5
UPS(F/L/W/N/S)120SVGG	1	2	1	1		1					1	1				1						1		91000	2,1
UPS(F/L/W/N/S)120SMP	1	2	1	1		1									1	1								62500	5,7
UMS1207VG_UMTS1207VG_UMCSA1207VG	1	3	2	1							1					1				1				95000	4,5
UMS1207VGG_UMTS1207VGG_UMCSA1207VGG	1	3	2	1							1	1				1						1		108500	2,1
UMS1207MP_UMTS1207MP_UMCSA1207MP	1	3	2	1											1	1								80000	5,7
UMS120FVG_UMTS120FVG_UMCSA120FVG	1	3	2		1						1					1				1				95000	4,5
UMS120FVGG_UMTS120FVGG_UMCSA120FVGG	1	3	2		1						1	1				1						1		108500	2,1
UMS120FMP_UMTS120FMP_UMCSA120FMP	1	3	2		1										1	1								80000	5,7
UMS120S5VG_UMTS120S5VG_UMCSA120S5VG	1	2	1	1		1					1					1				1				77500	4,5
UMS120S5VGG_UMTS120S5VGG_UMCSA120S5VGG	1	2	1	1		1					1	1				1						1		91000	2,1
UMS120S5MP_UMTS120S5MP_UMCSA120S5MP	1	2	1	1		1									1	1								62500	5,7
UP(F/L/W/N/S)150SVG	1	3	2				1	1						1				1						93000	6,2
UM150SVG_UM(T/CA)150SVG	1	3	2				1	1						1				1						93000	6,2
UP(F/L/W/N/S)150SVGG	1	3	2				1	1				1		1									1	106500	3,8
UM150SVGG_UM(T/CA)150SVGG	1	3	2				1	1				1		1									1	106500	3,8
UP(F/L/W/N/S)150SMP	1	3	2				1						1	1										78000	7,4
UM150SMP_UM(T/CA)150SMP	1	3	2				1						1	1										78000	7,4
UP(F/L/W/N/S)150FVG	1	3	2	1	1			1						1				1						105500	6,2
UM150FVG_UM(T/CA)150FVG	1	3	2	1	1			1						1				1						105500	6,2
UP(F/L/W/N/S)150FVGG	1	3	2	1	1			1				1		1									1	119000	3,8
UM150FVGG_UM(T/CA)150FVGG	1	3	2	1	1			1				1		1									1	119000	3,8
UP(F/L/W/N/S)150FMP	1	3	2	1	1								1	1										90500	7,4
UM150FMP_UM(T/CA)150FMP	1	3	2	1	1								1	1										90500	7,4
UP(F/L/W/N/S)150FSVG	1	2	1	1	1	1		1						1				1						88000	6,2
UM150FSVG_UM(T/CA)150FSVG	1	2	1	1	1	1		1						1				1						88000	6,2
UP(F/L/W/N/S)150FSVGG	1	2	1	1	1	1		1				1		1									1	101500	3,8
UM150FSVGG_UM(T/CA)150FSVGG	1	2	1	1	1	1		1				1		1									1	101500	3,8
UP(F/L/W/N/S)150FSMP	1	2	1	1	1	1							1	1										73000	7,4
UM150FSMP_UM(T/CA)150FSMP	1	2	1	1	1	1							1	1										73000	7,4

	GAS POWER													ELECTRICAL POWER												
	COOK TOP WITH DUAL BURNER								GAS OVEN					ELECTRICAL					GAS							
	SR	R	DUAL	P	FT	TP1	TP2	TC	90 VG	60 VG	60 VGG	70 VG	70-90 GG	90 MULTIF	60 MULTIF	70 MULTIF	40 STATICO	30 STATICO	90 VENT	60 VENT	70 VENT	60 VGG	70 VGG	90 VGG	TOTAL GAS POWER [Btu]	TOTAL ELECTRICAL POWER [Kw]
	7000	10500	15500	10500	10500	8500	8500	8500	15000	11500	9000	15000	13500	3,7	3,7	3,7	2	1,8	2,5	1,8	2,5	0,1	0,1	0,1		
UP(F/L/W/N/S)76DMP	2	2	1													1									50500	3,7
UM76DMP_UM(T/CA)76DMP	2	2	1													1									50500	3,7
UP(F/L/W/N/S)76DVG	2	2	1									1									1				65500	2,5
UM76DVG_UM(T/CA)76DVG	2	2	1									1									1				65500	2,5
UP(F/L/W/N/S)76DVGG	2	2	1									1	1										1		79000	0,1
UM76DVGG_UM(T/CA)76DVGG	2	2	1									1	1										1		79000	0,1
UP(F/L/W/N/S)60DMP	1	2	1												1										43500	3,7
UP(F/L/W/N/S)60DVG	1	2	1							1										1					55000	1,8
UP(F/L/W/N/S)60DVGG	1	2	1							1	1											1			64000	0,1
UP(F/L/W/N/S)70DMP	1	2	1												1										43500	3,7
UP(F/L/W/N/S)70DVG	1	2	1							1										1					55000	1,8
UP(F/L/W/N/S)70DVGG	1	2	1							1	1											1			64000	0,1
UM70DMP_UM(T/CA)70DMP	1	2	1												1										43500	3,7
UM70DVG_UM(T/CA)70DVG	1	2	1							1										1					55000	1,8
UM70DVGG_UM(T/CA)70DVGG	1	2	1							1	1											1			64000	0,1
UP(F/L/W/N/S)90PDVG	1	2	1	1					1										1						69000	2,5
UM90PDVG_UM(T/CA)90PDVG	1	2	1	1					1										1						69000	2,5
UP(F/L/W/N/S)90PDVGG	1	2	1	1					1				1											1	82500	0,1
UM90PDVG_UM(T/CA)90PDVGG	1	2	1	1					1				1											1	82500	0,1
UP(F/L/W/N/S)90PDMP	1	2	1	1										1											54000	3,7
UM90PDMP_UM(T/CA)90PDMP	1	2	1	1										1											54000	3,7
UP(F/L/W/N/S)906DVG	2	3	1						1										1						76000	2,5
UM906DVG_UM(T/CA)906DVG	1	3	1					1	1										1						84500	2,5
UP(F/L/W/N/S)906DVGG	2	3	1						1				1											1	89500	0,1
UM906DVG_UM(T/CA)906DVGG	1	3	1					1	1				1											1	98000	0,1
UP(F/L/W/N/S)906DMP	2	3	1											1											61000	3,7
UM906DMP_UM(T/CA)906DMP	1	3	1					1						1											69500	3,7
UP(F/L/W/N/S)90FDVG	1	2	1		1				1										1						69000	2,5
UM90FDVG_UM(T/CA)90FDVG	1	2	1		1				1										1						69000	2,5
UP(F/L/W/N/S)90FDVGG	1	2	1		1				1				1											1	82500	0,1
UM90FDVG_UM(T/CA)90FDVGG	1	2	1		1				1				1											1	82500	0,1
UP(F/L/W/N/S)90FDMP	1	2	1		1									1											54000	3,7
M90FDMP_M(T/CA)90FDMP	1	2	1		1									1											54000	3,7
UPD(F/L/W/N/S)90PDVG	1	2	1	1						1								1		1					65500	3,6
UPD(F/L/W/N/S)90PDVGG	1	2	1	1						1	1							1				1			74500	1,9
UPD(F/L/W/N/S)90PDMP	1	2	1	1											1			1							54000	5,5
UPD(F/L/W/N/S)90FDVG	1	2	1		1					1								1		1					65500	3,6
UPD(F/L/W/N/S)90FDVGG	1	2	1		1					1	1							1				1			74500	1,9
UPD(F/L/W/N/S)90FDMP	1	2	1		1										1			1							54000	5,5
UPD(F/L/W/N/S)906DVG	2	3	1							1								1		1					72500	3,6
UPD(F/L/W/N/S)906DVGG	2	3	1							1	1							1				1			81500	1,9
UPD(F/L/W/N/S)906DMP	2	3	1												1			1							61000	5,5
UQDC90PDWVG	1	2	1	1						1								1		1					65500	3,6
UQDC90PDWVGG	1	2	1	1						1	1							1				1			74500	1,9
UQDC90PDWMP	1	2	1	1											1			1							54000	5,5
UQDC90FDWVG	1	2	1		1					1								1		1					65500	3,6
UQDC90FDWVGG	1	2	1		1					1	1							1				1			74500	1,9
UQDC90FDWMP	1	2	1		1										1			1							54000	5,5
UPD(F/L/W/N/S)1006DVG	1	3	1					1		1							1			1					81000	3,8
UMD1006DVG_UMTD1006DVG	1	3	1					1		1								1		1					81000	3,6
UPD(F/L/W/N/S)1006DVGG	1	3	1					1		1	1						1					1			90000	2,1
UMD1006DVG_UMTD1006DVGG	1	3	1					1		1	1							1				1			90000	1,9
UPD(F/L/W/N/S)1006DMP	1	3	1					1							1		1								69500	5,7
UMD1006DMP_UMTD1006DMP	1	3	1					1							1			1							69500	5,5
UPD(F/L/W/N/S)100FDVG	1	2	1		1					1							1			1					65500	3,8
UMD100FDVG_UMTD100FDVG	1	2	1		1					1								1		1					65500	3,6
UPD(F/L/W/N/S)100FDVGG	1	2	1		1					1	1						1					1			74500	2,1
UMD100FDVG_UMTD100FDVGG	1	2	1		1					1	1							1				1			74500	1,9
UPD(F/L/W/N/S)100FDMP	1	2	1		1										1		1								54000	5,7
UMD100FDMP_UMTD100FDMP	1	2	1		1										1			1							54000	5,5
UPD(F/L/W/N/S)100SDVG	1	2	1			1				1							1			1					63500	3,8
UMD100SDVG_UMTD100SDVG	1	2	1			1				1								1		1					63500	3,6
UPD(F/L/W/N/S)100SDVGG	1	2	1			1				1	1						1					1			72500	2,1
UMD100SDVG_UMTD100SDVGG	1	2	1			1				1	1							1				1			72500	1,9
UPD(F/L/W/N/S)100SDMP	1	2	1			1									1		1								52000	5,7
UMD100SDMP_UMTD100SDMP	1	2	1			1									1			1							52000	5,5
UQDC1006DWVG	1	3	1					1		1							1			1					81000	3,8
UQDC1006DWVGG	1	3	1					1		1	1						1					1			90000	2,1
UQDC1006DWMP	1	3	1					1							1		1								69500	5,7
UQDC100FDWVG	1	2	1		1					1							1			1					65500	3,8
UQDC100FDWVGG	1	2	1		1					1	1						1					1			74500	2,1
UQDC100FDWMP	1	2	1		1										1		1								54000	5,7
UQDC100SDWVG	1	2	1			1				1							1			1					63500	3,8
UQDC100SDWVGG	1	2	1			1				1	1						1					1			72500	2,1

	GAS POWER													ELECTRICAL POWER												
	COOK TOP WITH DUAL BURNER								GAS OVEN					ELECTRICAL					GAS							
	SR	R	DUAL	P	FT	TP1	TP2	TC	90 VG	60 VG	60 VGG	70 VG	70-90 GG	90 MULTIF	60 MULTIF	70 MULTIF	40 STATICO	30 STATICO	90 VENT	60 VENT	70 VENT	60 VGG	70 VGG	90 VGG	TOTAL GAS POWER [Btu]	TOTAL ELECTRICAL POWER [Kw]
	7000	10500	15500	10500	10500	8500	8500	8500	15000	11500	9000	15000	13500	3,7	3,7	3,7	2	1,8	2,5	1,8	2,5	0,1	0,1	0,1		
UQDC100SDWMP	1	2	1			1									1		1								52000	5,7
UP(F/L/W/N/S)1207DVG	1	3	1	1				1	1									1	1						95000	4,3
UM1207DVG_UMT1207DVG	1	3	1	1				1	1									1	1						95000	4,3
UP(F/L/W/N/S)1207DVGG	1	3	1	1				1	1				1					1						1	108500	1,9
UM1207DVG_UMT1207DVGG	1	3	1	1				1	1				1					1						1	108500	1,9
UP(F/L/W/N/S)1207DMP	1	3	1	1				1						1				1							80000	5,5
UM1207DMP_UMT1207DMP	1	3	1	1				1						1				1							80000	5,5
UP(F/L/W/N/S)120FDVG	1	3	1		1			1	1									1	1						95000	4,3
UM120FDVG_UMT120FDVG	1	3	1		1			1	1									1	1						95000	4,3
UP(F/L/W/N/S)120FDVGG	1	3	1		1			1	1				1					1						1	108500	1,9
UM120FDVG_UMT120FDVGG	1	3	1		1			1	1				1					1						1	108500	1,9
UP(F/L/W/N/S)120FDMP	1	3	1		1			1						1				1							80000	5,5
UM120FDMP_UMT120FDMP	1	3	1		1			1						1				1							80000	5,5
UP(F/L/W/N/S)120SDVG	1	2	1	1		1			1									1	1						77500	4,3
UM120S5DVG_UMT120S5DVG	1	2	1	1		1			1									1	1						77500	4,3
UP(F/L/W/N/S)120SDVGG	1	2	1	1		1			1				1					1						1	91000	1,9
UM120S5DVG_UMT120S5DVGG	1	2	1	1		1			1				1					1						1	91000	1,9
UP(F/L/W/N/S)120SDMP	1	2	1	1		1								1				1							62500	5,5
UM120S5DMP_UMT120S5DMP	1	2	1	1		1								1				1							62500	5,5
UPD(F/L/W/N/S)1207DVG	1	3	1	1				1		1					1					1					91500	5,5
UPD(F/L/W/N/S)1207DVGG	1	3	1	1				1		1	1				1							1			100500	3,8
UPD(F/L/W/N/S)1207DMP	1	3	1	1				1							2										80000	7,4
UPD(F/L/W/N/S)120FDVG	1	3	1		1			1		1					1					1					91500	5,5
UPD(F/L/W/N/S)120FDVGG	1	3	1		1			1		1	1				1							1			100500	3,8
UPD(F/L/W/N/S)120FDMP	1	3	1		1			1							2										80000	7,4
UPD(F/L/W/N/S)120SDVG	1	2	1	1		1				1					1					1					74000	5,5
UPD(F/L/W/N/S)120SDVGG	1	2	1	1		1				1	1				1							1			83000	3,8
UPD(F/L/W/N/S)120SDMP	1	2	1	1		1									2										62500	7,4
UQDC1207DWVG	1	3	1	1				1		1					1					1					91500	5,5
UQDC1207DWVGG	1	3	1	1				1		1	1				1							1			100500	3,8
UQDC1207DWMP	1	3	1	1				1							2										80000	7,4
UQDC120FDWVG	1	3	1		1			1		1					1					1					91500	5,5
UQDC120FDWVGG	1	3	1		1			1		1	1				1							1			100500	3,8
UQDC120FDWMP	1	3	1		1			1							2										80000	7,4
UQDC120SDWVG	1	2	1	1		1				1					1					1					74000	5,5
UQDC120SDWVGG	1	2	1	1		1				1	1				1							1			83000	3,8
UQDC120SDWMP	1	2	1	1		1									2										62500	7,4
UPS(F/L/W/N/S)1207DVG	1	3	1	1				1				1					1				1				95000	4,5
UPS(F/L/W/N/S)1207DVGG	1	3	1	1				1				1	1				1						1		108500	2,1
UPS(F/L/W/N/S)1207DMP	1	3	1	1				1								1	1								80000	5,7
UPS(F/L/W/N/S)120FDVG	1	3	1		1			1				1					1				1				95000	4,5
UPS(F/L/W/N/S)120FDVGG	1	3	1		1			1				1	1				1						1		108500	2,1
UPS(F/L/W/N/S)120FDMP	1	3	1		1			1								1	1								80000	5,7
UPS(F/L/W/N/S)120SDVG	1	2	1	1		1						1					1				1				77500	4,5
UPS(F/L/W/N/S)120SDVGG	1	2	1	1		1						1	1				1								91000	2
UPS(F/L/W/N/S)120SDMP	1	2	1	1		1										1	1								62500	5,7
UM1S207DVG_UMTS1207DVG_UMCSS1207DVG	1	3	1	1				1				1					1				1				95000	4,5
UMS1207DVG_UMTS1207DVGG_UMCSA1207DVGG	1	3	1	1				1				1	1				1						1		108500	2,1
UMS1207DMP_UMTS1207DMP_UMCSA1207DMP	1	3	1	1				1								1	1								80000	5,7
UMS120FDVG_UMTS120FDVG_UMCSA120FDVG	1	3	1		1			1				1					1				1				95000	4,5
UMS120FDVG_UMTS120FDVGG_UMCSA120FDVGG	1	3	1		1			1				1	1				1						1		108500	2,1
UMS120FDMP_UMTS120FDMP_UMCSA120FDMP	1	3	1		1			1								1	1								80000	5,7
UMS120S5DVG_UMTS120S5DVG_UMCSA120S5DVG	1	2	1	1		1						1					1				1				77500	4,5
UMS120S5DVG_UMTS120S5DVGG_UMCSA120S5DVGG	1	2	1	1		1						1	1				1						1		91000	2,1
UMS120S5DMP_UMTS120S5DMP_UMCSA120S5DMP	1	2	1	1		1										1	1								62500	5,7
UP(F/L/W/N/S)150SDVG	1	3	1				1	1	1						1				1						93000	6,2
UM150SDVG_UM(T/CA)150SDVG	1	3	1				1	1	1						1				1						93000	6,2
UP(F/L/W/N/S)150SDVGG	1	3	1				1	1	1				1		1									1	106500	3,8
UM150SDVG_UM(T/CA)150SDVGG	1	3	1				1	1	1				1		1									1	106500	3,8
UP(F/L/W/N/S)150SDMP	1	3	1				1	1						1	1										78000	7,4
UM150SDMP_UM(T/CA)150SDMP	1	3	1				1	1						1	1										78000	7,4
UP(F/L/W/N/S)150FDVG	1	3	1	1	1			1	1						1				1						105500	6,2
UM150FDVG_UM(T/CA)150FDVG	1	3	1	1	1			1	1						1				1						105500	6,2
UP(F/L/W/N/S)150FDVGG	1	3	1	1	1			1	1				1		1									1	119000	3,8
UM150FDVG_UM(T/CA)150FDVGG	1	3	1	1	1			1	1				1		1									1	119000	3,8
UP(F/L/W/N/S)150FDMP	1	3	1	1	1			1						1	1										90500	7,4
UM150FDMP_UM(T/CA)150FDMP	1	3	1	1	1			1						1	1										90500	7,4
UP(F/L/W/N/S)150FSDVG	1	2	1	1	1	1			1						1				1						88000	6,2
UM150FSDVG_UM(T/CA)150FSDVG	1	2	1	1	1	1			1						1				1						88000	6,2
UP(F/L/W/N/S)150FSDVGG	1	2	1	1	1	1			1				1		1									1	101500	3,8
UM150FSDVG_UM(T/CA)150FSDVGG	1	2	1	1	1	1			1				1		1									1	101500	3,8
UP(F/L/W/N/S)150FSDMP	1	2	1	1	1	1								1	1										73000	7,4
UM150FSDMP_UM(T/CA)150FSDMP	1	2	1	1	1	1								1	1										73000	7,4

	GAS POWER													ELECTRICAL POWER												
	COOK TOP WITH DOUBLE DUAL BURNER								GAS OVEN					ELECTRICAL					GAS							
	SR	R	DUAL	P	FT	TP1	TP2	TC	90 VG	60 VG	60 VGG	70 VG	70-90 GG	90 MULTIF	60 MULTIF	70 MULTIF	40 STATICO	30 STATICO	90 VENT	60 VENT	70 VENT	60 VGG	70 VGG	90 VGG	TOTAL GAS POWER [Btu]	TOTAL ELECTRICAL POWER [Kw]
	7000	10500	15500	10500	10500	8500	8500	8500	15000	11500	9000	15000	13500	3,7	3,7	3,7	2	1,8	2,5	1,8	2,5	0,1	0,1	0,1		
UM906DDVG_UM(T/CA)906DDVG	1	3	2						1										1						84500	2,5
UM906DDVGG_UM(T/CA)906DDVGG	1	3	2						1				1											1	98000	0,1
UM906DDMP_UM(T/CA)906DDMP	1	3	2											1											69500	3,7
UPD(F/L/W/N/S)1006DDVG	1	3	2							1							1			1					81000	3,8
UMD1006DDVG_UMTD1006DDVG	1	3	2							1								1		1					81000	3,6
UPD(F/L/W/N/S)1006DDVGG	1	3	2							1	1						1					1			90000	2,1
UMD1006DDVGG_UMTD1006DDVGG	1	3	2							1	1							1				1			90000	1,9
UPD(F/L/W/N/S)1006DDMP	1	3	2												1		1								69500	5,7
UMD1006DDMP_UMTD1006DDMP	1	3	2												1			1							69500	5,5
UQDC1006DDWVG	1	3	2							1							1			1					81000	3,8
UQDC1006DDWVGG	1	3	2							1	1						1					1			90000	2,1
UQDC1006DDWMP	1	3	2												1		1								69500	5,7
UP(F/L/W/N/S)1207DDVG	1	3	2	1					1									1	1						95000	4,3
UM1207DDVG_UMT1207DDVG	1	3	2	1					1									1	1						95000	4,3
UP(F/L/W/NS)1207DDVGG	1	3	2	1					1				1					1						1	108500	1,9
UM1207DDVGG_UMT1207DDVGG	1	3	2	1					1				1					1						1	108500	1,9
UP(F/L/W/N/S)1207DDMP	1	3	2	1										1				1							80000	5,5
UM1207DDMP_UMT1207DDMP	1	3	2	1										1				1							80000	5,5
UP(F/L/W/N/S)120FDDVG	1	3	2		1				1									1	1						95000	4,3
UM120FDDVG_UMT120FDDVG	1	3	2		1				1									1	1						95000	4,3
UP(F/L/W/N/S)120FDDVGG	1	3	2		1				1				1					1						1	108500	1,9
UM120FDDVGG_UMT120FDDVGG	1	3	2		1				1				1					1						1	108500	1,9
UP(F/L/W/N/S)120FDDMP	1	3	2		1									1				1							80000	5,5
UM120FDDMP_UMT120FDDMP	1	3	2		1									1				1							80000	5,5
UPD(F/L/W/N/S)1207DDVG	1	3	2	1						1					1					1					91500	5,5
UPD(F/L/W/N/S)1207DDVGG	1	3	2	1						1	1				1							1			100500	3,8
UPD(F/L/W/N/S)1207DDMP	1	3	2	1											2										80000	7,4
UPD(F/L/W/N/S)120FDDVG	1	3	2		1					1					1					1					91500	5,5
UPD(F/L/W/N/S)120FDDVGG	1	3	2		1					1	1				1							1			100500	3,8
UPD(F/L/W/N/S)120FDDMP	1	3	2		1										2										80000	7,4
UQDC1207DDWVG	1	3	2	1						1					1					1					91500	5,5
UQDC1207DDWVGG	1	3	2	1						1	1				1							1			100500	3,8
UQDC1207DDWMP	1	3	2	1											2										80000	7,4
UQDC120FDDWVG	1	3	2		1					1					1					1					91500	5,5
UQDC120FDDWVGG	1	3	2		1					1	1				1							1			100500	3,8
UQDC120FDDWMP	1	3	2		1										2										80000	7,4
UPS(F/L/W/N/S)1207DDVG	1	3	2	1								1					1				1				95000	4,5
UPS(F/L/W/N/S)1207DDVGG	1	3	2	1								1	1				1						1		108500	2,1
UPS(F/L/W/N/S)1207DDMP	1	3	2	1												1	1								80000	5,7
UPS(F/L/W/N/S)120FDDVG	1	3	2		1							1					1				1				95000	4,5

	GAS POWER													ELECTRICAL POWER												
	COOK TOP WITH DOUBLE DUAL BURNER								GAS OVEN					ELECTRICAL					GAS							
	SR	R	DUAL	P	FT	TP1	TP2	TC	90 VG	60 VG	60 VGG	70 VG	70-90 GG	90 MULTIF	60 MULTIF	70 MULTIF	40 STATICO	30 STATICO	90 VENT	60 VENT	70 VENT	60 VGG	70 VGG	90 VGG	TOTAL GAS POWER [Btu]	TOTAL ELECTRICAL POWER [Kw]
	7000	10500	15500	10500	10500	8500	8500	8500	15000	11500	9000	15000	13500	3,7	3,7	3,7	2	1,8	2,5	1,8	2,5	0,1	0,1	0,1		
UPS(F/L/W/N/S)120FDDVGG	1	3	2		1							1	1				1						1		108500	2,1
UPS(F/L/W/N/S)120FDDMP	1	3	2		1											1	1								80000	5,7
UMS1207DDVG_UMTS1207DDVG_UMCSA1207DDVG	1	3	2	1								1					1				1				95000	4,5
UMS1207DDVGG_UMTS1207DDVGG_UMCSA1207DDVGG	1	3	2	1								1	1				1						1		108500	2,1
UMS1207DDMP_UMTS1207DDMP_UMCSA1207DDMP	1	3	2	1												1	1								80000	5,7
UMS120FDDVG_UMTS120FDDVG_UMCSA120FDDVG	1	3	2		1							1					1				1				95000	4,5
UMS120FDDVGG_UMTS120FDDVGG_UMCSA120FDDVGG	1	3	2		1							1	1				1						1		108500	2,1
UMS120FDDMP_UMTS120FDDMP_UMCSA120FDDMP	1	3	2		1											1	1								80000	5,7
UP(F/L/W/N/S)150SDDVG	1	3	2				1		1						1				1						93000	6,2
UM150SDDVG_UM(T/CA)150SDDVG	1	3	2				1		1						1				1						93000	6,2
UP(F/L/W/N/S)150SDDVGG	1	3	2				1		1				1		1									1	106500	3,8
UM150SDDVGG_UM(T/CA)150SDDVGG	1	3	2				1		1				1		1									1	106500	3,8
UP(F/L/W/N/S)150SDDMP	1	3	2				1							1	1										78000	7,4
UM150SDDMP_UM(T/CA)150SDDMP	1	3	2				1							1	1										78000	7,4
UP(F/L/W/N/S)150FDDVG	1	3	2	1	1				1						1				1						105500	6,2
UM150FDDVG_UM(T/CA)150FDDVG	1	3	2	1	1				1						1				1						105500	6,2
UP(F/L/W/N/S)150FDDVGG	1	3	2	1	1				1				1		1									1	119000	3,8
UM150FDDVGG_UM(T/CA)150FDDVGG	1	3	2	1	1				1				1		1									1	119000	3,8
UP(F/L/W/N/S)150FDDMP	1	3	2	1	1									1	1										90500	7,4
UM150FDDMP_UM(T/CA)150FDDMP	1	3	2	1	1			1						1	1										106000	7,4

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